



Pizza Bombs



Dough:

1/2 c warm water
4 t yeast
3/4 c milk
1/2 c oil
1/4 c sugar, divided
1 egg
1 t salt
4 1/4 c flour

Pizza Ingredients:

Hunts four-cheese spaghetti sauce, pepperoni (chopped), sausage (browned), Canadian bacon (chopped), pineapple tidbits, green pepper (chopped fine), sweet onion (chopped), mushrooms (sliced), olives (sliced), mozzarella cheese (shredded)

1 egg + 1 T water (to brush on top of pizza bomb)

To make dough, mix yeast and 2 teaspoons of the sugar with warm water. Let sit 5 minutes. Meanwhile, heat milk over low heat until warm. Add milk, oil, rest of sugar, egg and salt to yeast mixture. Gradually mix in flour until a soft dough forms. Place in oiled bowl, cover with saran wrap, and raise for 1 hour.

Meanwhile, prepare pizza ingredients. Punch down the dough. Divide into 14 equal pieces. Roll each piece into circle. For each pizza bomb, combine desired ingredients in small bowl, using approximately 1 Tablespoon sauce and 1/2 cup shredded cheese in addition to other pizza ingredients. Place filling off to one side of the center of the circle of dough and fold dough over ingredients, sealing edges* of the half circle. Place on greased cookie sheet. Continue until all circles of dough are filled and sealed. Brush tops of dough with beaten egg thinned with water. Bake at 350 for 17-18 minutes or until golden.

*A beautiful way to seal the edges is a technique I like to call the "French braid." Starting at one end of the half circle, pull the edge of the bottom crust over the top crust at a slight angle, pressing into the dough to seal it. Pull the bottom crust again (immediately under the area just sealed) over the top crust at a slight angle, pressing to seal it. Continue in the same fashion until the entire half circle is sealed.