



Pizza Skulls



3 T melted butter, divided

2 rolls Pillsbury thin pizza crust

½ c sliced pepperoni

½ c ground sausage, cooked

¼ c chopped sweet onions

½ c sliced olives

2 c shredded mozzarella cheese

1 24-oz. can Hunts four cheese pasta sauce, divided

Grease skull cake pan* with melted butter. Unwrap and cut each dough roll into three wide strips. Fit each dough strip into skull cavities. In medium bowl mix pepperoni, sausage, onions, olives, and cheese. Fill each skull with 1 teaspoon sauce, ½ cup toppings/cheese mixture, and an additional teaspoon sauce. Fold extra dough over toppings, remove extra dough, and seal edges. Bake at 375°F for 22-25 minutes or until golden. Meanwhile heat extra pizza sauce in pan over low heat. Invert pizza skulls onto cooling rack and brush with remaining melted butter. Serve warm with extra sauce on the side for dipping.

*used Nordicware mini skull cakelet pan but if using different size pan, adjust amount of ingredients and bake time accordingly