

# Cheesy Pizza Bombs

Makes 8 Cheesy Pizza Bombs (about 3 inches diameter each)

In **Maddi's Fridge**, Cheesy Pizza Bombs are a frozen food that is more of a treat than a nutritious meal. We call them Cheesy Pizza Bombs because they are fun and messy! Luis, Sofia's little brother, *reeeeally* wants his mom to serve Cheesy Pizza Bombs for dinner. Below is a recipe for my version of Cheesy Pizza Bombs:

## Ingredients

one pound pizza dough, store-bought or homemade (recipe at right)  
unbleached all-purpose flour, for work surface  
4–6 tablespoons tomato sauce  
dash of dried oregano  
dash of dried parsley  
1 cup shredded mozzarella cheese  
favorite pizza toppings (olives, pepperoni, bell pepper, onions, tomatoes, etc.)

## Equipment

rolling pin, measuring spoons, measuring cups, a rimmed baking sheet greased with olive oil or lined with parchment paper

## Instructions

Preheat the oven to 425°F.

On a lightly floured work surface, roll dough out to a 10-by-6-inch rectangle.

Spread the tomato sauce on top. Sprinkle dried oregano and parsley to taste. Sprinkle the cheese on top. Add your other favorite pizza toppings.

Starting at one of the long sides, roll the dough up into one big super-cheesy pizza log, pinching it closed where the second long side meets the log. Cut the log into eight pieces.

Place the pieces cut-side down on a well-greased, rimmed baking sheet. Leave at least one inch of space between the pieces.

Bake until the cheese is bubbling, 10 to 12 minutes.

Let your Cheesy Pizza Bombs cool, and share with a friend!



## Homemade Pizza Dough

Mix the pizza dough completely in one bowl, and knead it in the bowl, to contain the mess.

### Ingredients

¼ cup warm water  
1/2 package (1 1/8 teaspoons) active dry yeast  
1/2 teaspoon salt  
2 cups of flour  
2/3 cup of very warm water

### Instructions

Dissolve yeast in ¼ cup of very warm water. Set aside.

Measure 2 cups of flour into a large mixing bowl.

Add 1/2 teaspoon of salt to the flour. Mix well.

Add dissolved yeast to the flour mixture and stir. The yeast will be in little clumps, that's fine.

Pour in the 2/3 cup of very warm water and stir.

Add enough additional flour (not much) to make a firm dough.

Knead dough in the bowl for 5–7 minutes. (Keep your hands well-floured so they don't get sticky!)

Add a little bit of olive oil (1 teaspoon) to the bowl. Turn the dough over. Cover with waxed paper or a wet kitchen towel. Let rise for one hour or use the dough right away. The longer you let it rise, the fluffier your Cheesy Pizza Bombs will be.