



Mini Pizzas

Everyone can design their own pizzas with these personal-sized crusts. Need help with pizza-making? Watch [Pamela's Pizza Video](#).

Yield: 4 Individual 6" pizza shells, or 6 smaller pizzas.

Ingredients

- 1 bag [Pamela's Pizza Crust Mix](#) (2 cups)
- Cheese, sauce and an assortment of toppings
- Optional: cornmeal added for texture

Directions

Using Pamela's Pizza Crust Mix, follow directions on the bag for pizza crust ([Pizza Crust recipe here](#)) except divide the dough into 4 pieces for personal pizzas or 6 if you want appetizer pizzas. Continue to follow directions for Pizza Crust.

Par-bake mini pizzas as per package instructions. Once the pizzas are partially baked, they can be held in an air tight container overnight or wrapped and frozen for later use. If you plan to freeze, be sure to wrap well. Once pizzas are par-baked, add toppings and cook until hot and cheese is bubbly. Be sure that any other toppings you apply are fully cooked as pizza baking time only heats the toppings but will not cook.



Suggested sauces: pesto, red pizza sauce, olive oil or Alfredo.

Suggested toppings: Cheese, pepperoni, sausage, sautéed vegetables, or get creative with any of your personal favorites.

Place topped pizza on parchment paper and cook about 5 minutes until toppings are heated through and cheese is bubbly.

Throw a Pizza Party!

Follow directions outlined above. When ready to apply toppings to the par-baked crust, give each person a sheet of parchment with their name in the corner, and a pizza shell. Spread out an array of sauces and toppings and let them make up their own pizza. Serve with a big salad & sliced fruit and you have a Pizza Party! For bigger parties you can double the recipe or make two batches of dough.

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