

Christmas Tree Pizza Dough Balls

6-8 appetizer servings



INGREDIENTS

(800g) Classic Pizza Dough

(200g) Classic Pizza Sauce

(250g) mozzarella cheese,
chopped into 1" cubes

(150g) butter, melted

4 cloves garlic, crushed

3 tbsp parsley, finely chopped



DIRECTIONS

1. Preheat oven to 480 F and coat 9x13 baking pan with 1Tbsp butter
2. Roll the pizza dough about 2" thick. Take 3" cookie cutter and punch a circle. Place a cheese cube in the center and pinch the edges of the dough together to seal. Roll to form a smooth ball. Repeat (around 23 balls). Make one smaller for the star on top of the tree!
3. Place the dough balls on the baking sheet in the Christmas tree shape, and drizzle melted butter
4. Bake 20-25 minutes until golden brown
5. In a bowl, mix the garlic and herbs with the rest of the melted butter. Remove from oven and drizzle the herb butter over the dough balls.
6. Serve hot with a bowl of warm pizza sauce for dipping