



MINI PIZZAS - THE TINY CHEESY DELIGHTS



INGREDIENTS

- Pizza Pillows (4 English Muffins)
- Tomato Magic (1 cup pizza sauce)
- Cheesy Clouds (2 cups shredded mozzarella cheese)
- Pepperoni Poppers (1 cup sliced pepperoni)
- Veggie Confetti (1 cup sliced veggies like bell peppers, mushrooms, and olives)
- Liquid Gold (olive oil)
- Green Sprinkles (fresh basil leaves for garnish)

DIRECTIONS

1. Prepare the Pizza Pillows: Split the Pizza Pillows (English muffins) in half and place them on a baking sheet. Drizzle each half with a bit of Liquid Gold (olive oil).
2. Spread the Tomato Magic: Use a spoon to spread a generous layer of Tomato Magic (pizza sauce) on each Pizza Pillow.
3. Cheesy Clouds: Sprinkle the mozzarella cheese on top of the Tomato Magic. Cover each Pizza Pillow with a nice, cheesy blanket.
4. Add the Toppings: Now for the fun part! Add your favorite toppings. Place Veggie Confetti (sliced veggies) on top of the Cheesy Clouds (mozzarella) and make funny faces or patterns!



5. Bake to Perfection:

Preheat the oven to 375°F (190°C). Bake your mini pizzas in the oven for about 10–12 minutes, or until the cheese is bubbly and golden brown.

6. Green Sprinkles: Once out of the oven, garnish your mini pizzas with Green Sprinkles (fresh basil leaves) for a burst of color and flavor.

7. Serve and Enjoy:

Your Mini Pizzas are ready to be devoured! Share them with your family and friends and enjoy every bite.

FUN TIPS

Pizza Faces: Make funny faces on your pizzas using toppings. Pepperoni eyes, bell pepper smiles, and olive noses!

Cheese Mix: Try mixing different types of cheese like cheddar, parmesan, or feta for extra cheesy goodness.

Dipping Fun: Serve your mini pizzas with a side of marinara sauce or ranch dressing for dipping.



NOTES

Hooray, pizza pros! You've just made the most adorable and delicious Mini Pizzas ever! These tiny cheesy delights are sure to bring big smiles to everyone. Enjoy your pizza party and remember, the best part of cooking is the fun and love you put into it. Happy munching!



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