



# Pizza Rolls

Light and soft Pizza Rolls are a delicious snack that are great kids and adults alike. Make them fresh or make ahead and freeze to reheat later in oven or microwave. Made with [Pamela's All-Purpose Flour Artisan Blend](#).

## Ingredients

### Dough

- 3¼ cups (455 grams) [Pamela's All-Purpose Flour Artisan Blend](#)
- 2 tsp Italian seasoning
- pinch of cayenne
- 2 tsp salt
- 1 cup warm milk
- 2 TBSP sugar
- 6 TBSP butter
- ⅔ cup warm water (100° optimum)
- 1 TBSP yeast
- 2 eggs, large

### Fillings

- 6 TBSP basil pesto or sun-dried tomato pesto, store bought (if pesto is oily, mix well before measuring) or homemade (try Pamela's Nut Flour Pesto recipe)
- ¼ cup shredded Parmesan
- 1 cup shredded Mozzarella (or combo of pizza type cheeses)
- ½ cup shredded Swiss, Provolone or Fontina
- 1½ oz. pepperoni, chopped small (optional)

### Equipment

- 11 x 16-inch pan or two 8.5 x 11-inch pans

## Directions

### FILLING:

Have ingredients ready to go; fill and roll as soon as dough is patted out.

**DOUGH:** Heat milk on stove or microwave until bubbles form around edge, add sugar and butter, mix well and let cool. Proof yeast in warm water about 5 minutes until foamy.

In the bowl of a stand mixer whisk together the Artisan Blend, herbs, cayenne and salt. Add all liquids and eggs to dry ingredients and mix on low until combined. Mix on medium/high speed for three minutes (dough will stiffen and be easier to roll).

Spray a piece of 12 x 16-inch parchment paper, place dough in center and cover with another sprayed piece of parchment, face down. Pat and roll dough to fill the whole 12 x 16 area. (If dough spills out beyond the edges, cut with a knife and place back into an area that needs

dough. Push together with fingers or sprayed silicone spatula.

Once you have a flat, rectangular 12 x 16-inch piece of dough, remove top parchment. Carefully spread pesto all over dough, leaving 2 inches from the edge on the long side. Cover the pesto area with the Parmesan, Mozzarella, pepperoni (if using), and Swiss cheese, in that order.

Using the bottom parchment to help with rolling, start at the bottom of the long side, rolling dough as tightly as possible, up towards the empty edge to form a log, peeling back the parchment as you go. Seal the roll together by pinching with your greased fingers, or use a small silicone spatula sprayed with non-stick spray to carefully mold the dough together along the seam. Fold the ends back into themselves, to make a nice closed end.

Place log on a sprayed, parchment-covered sheet pan, lightly cover with plastic wrap, and refrigerate until cold, 1 to 2 hours. The dough will be firm to the touch.

Uncover parchment and cut into 12 pieces with dental floss (or a sprayed knife). Line sheet pans with parchment and spray well. Carefully place cut rolls with swirled side up 2 inches apart. Reshape into a round if necessary. Spray tops of rolls with oil. Cover with plastic wrap, place in warm draft-free spot, and let rise to double in size for 60 to 90 minutes.

OPTION: uncooked rolls can be covered tightly with plastic wrap and refrigerated up to 3 days to rise in refrigerator before baking. Uncooked pizza rolls can also be frozen. Wrap dough well, freeze, then when ready to use, thaw, rise until double and bake.

To bake, preheat oven to 350° with the rack in the center of the oven. After pizza rolls have doubled in size, remove covering and bake in center of oven for 25 to 30 minutes, or until nice and brown. Remove from oven and remove from pan to cool on rack. You can eat as soon as cool enough to hold. Cooked rolls are also great frozen and then reheated in the microwave or oven for a quick meal.

Chef's Note: For a red sauce, make sure you use a thick sun-dried tomato pesto sauce; pizza sauce is too thin.

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