



Crusty Pizza Dipper Twists

A bread appetizer with an Italian twist

1 (13.8 oz.) pkg. refrigerated dough pizza crust
3-1/2 Tablespoons olive oil
3/4 to 1 teaspoon Italian seasoning
1 Tablespoon grated Parmesan cheese
4 ounces (about 1 cup) shredded mozzarella cheese
8 to 10 ounce can pizza sauce

- Heat oven to 375 degrees F. Cover two cookie sheets with nonstick baking pads or parchment paper. Move oven rack one level higher than normal.
- Unroll pizza dough; cut rectangle in half crosswise to form two 6-1/2x8-inch pieces.
- Cut each piece into eight 1-inch strips. You will have 16 strips of dough.
- In a 10-to-12-inch shallow pie dish, combine olive oil, Italian seasoning, and grated cheese.
- Lightly coat each bread strip into seasoning oil; then twist the dough 2 or 3 times.
- Bake in preheated 375-degree F. oven for about 10 to 11 minutes or golden brown.
- Remove from oven; sprinkle twists with shredded cheese.
- Return to oven; bake for an additional 1 to 2 minutes or cheese is melted.
- Serve bread twists with warmed pizza sauce as a dip. Yield: 16 pizza twists

Inspired by: Pillsbury Classics – *Party Time Recipes*

About the Recipe: These little pizza twist breads are Italian seasoned and sprinkled with bits of mozzarella cheese. They are fun to dip in pizza sauce and serve as appetizers or snacks. Make sure to give each guest their own dipping sauce container.