

## Braided Pizza Loaf



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*This fun take on pizza is made even easier with premade refrigerated dough, then topped with layers of sauce, toppings, and gooey mozzarella cheese.*

Prep time: 10 min | Cook time: 20 min | Total time: 30 min | Serves 6

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1 (13.8-ounce) package refrigerated pizza dough, such as Pillsbury Classic Pizza Crust	3 ounces sliced pepperoni
Nonstick cooking spray	1 tablespoon olive oil
½ cup pizza sauce, such as Ragu or Contadina	½ teaspoon garlic powder
1½ cups shredded mozzarella cheese	1 teaspoon Italian seasoning
	2 tablespoons grated Parmesan cheese

1. Preheat oven to 400 degrees F. Spray a half-sheet baking pan with nonstick cooking spray.
2. Unroll pizza dough on the half-sheet pan.
3. Spread pizza sauce down the middle third of your dough lengthwise, leaving an approximately 2-inch space on either side of the dough.
4. Add mozzarella cheese and pepperoni on top of sauce.
5. Using a pizza cutter, cut 1-inch wide diagonal strips up each side of the uncovered dough.
6. Alternating sides, fold the strips up and over sauce and toppings to get a braided look.
7. Brush the top of the braided dough with olive oil and sprinkle with the garlic powder, Italian seasoning, and Parmesan cheese
8. Bake for 15–20 minutes or until golden brown.
9. Let cool for a few minutes, then cut into slices and serve.

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