



Easy Mini Pizza

Makes ~20 mini pizzas

Need For Pizza

- 1.5 large Angelic Bakehouse Pizza Crusts
 - 1 can of tomato sauce
- Mozzarella or Lactose-Free Cheese $\frac{1}{8}$ a cup per Mini Pizza
 - 2 tbsp of Basil
 - 1 tbsp of Oregano
 - $\frac{1}{2}$ tsp of olive oil
- 1 tbsp of Brown or Cane Sugar

1 tsp of Red Pepper Flakes

Pizza toppings:

- Pepperoni
- Extra Cheese (if needed)

Utensils needed:

- Pizza Pan
- Circle cookie or biscuit cutter

1. In a large pot, combine tomato sauce, seasoning, and oil.
2. Bring to a boil, then lower to simmer for ~3 minutes.
3. Add in 1 tbsp of cane or brown sugar, and stir.
4. Add in 1 tsp of Red Pepper Flakes (this will not make it spicy).
5. Cover and remove from heat.
6. Using the cookie cutter, cut pizza crust into smaller mini crusts.
7. Lay flat on a pizza pan and add 1 tbsp of Pizza sauce to each pizza.
8. Add toppings of your choice.
9. Place into oven and cook for 10 minutes at 400 F.

~Macros and Calories

70 calories per mini (with pepperoni, cheese, sauce, and crust)

9g of carbs

2 g of Fat

4 g of protein