

H O M E M A D E

Pizzas

for every occasion

**KEEPERS AT HOME SAMPLER
• FIVE •**

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PIZZA CUPS

PIZZA CUPS

Press refrigerator biscuits into greased muffin pan. Fry hamburger, mix with pizza sauce, and fill cups. Top with mozzarella cheese. Bake at 400° for 10 to 12 minutes.

PIZZA WHEELS

Place Ritz crackers on a cookie sheet, put pepperoni on each cracker, then put $\frac{3}{4}$ tsp. pizza sauce on pepperoni and sprinkle with mozzarella cheese. Bake at 350° for 10 minutes. Serve immediately.

Mrs. Edward I. Miller, Holmesville, OH



PIZZAS

CRAZY CRUST PIZZA

Mix together:

1 c. flour

1 tsp. oregano

2 eggs

1 tsp. salt

$\frac{1}{8}$ tsp. black pepper

$\frac{2}{3}$ c. milk

Pour batter onto well greased pan. Arrange all toppings except pizza sauce and cheese. Bake at 400° for approximately 20 minutes. Remove from oven. Drizzle with with 1 c. pizza sauce and 1 c. mozzarella cheese. Bake till cheese is melted.

Minnie Schmucker, Blanch, NC

VEGGIE PIZZA

Use your favorite bread dough recipe for the crust. Bake, then top with pizza sauce. Chop up vegetables (broccoli, cauliflower, carrots, peppers, onions, mushrooms— whatever you prefer) and spread on top of pizza sauce. Sprinkle small amount of cheese on top and bake for approximately 20 minutes at 400°. Veggies will still be a little crisp, but this is delicious!



SQUASH PIZZA

Lightly oil a 9" x 13" baking pan. Slice and pare squash in ½" rounds, enough to cover bottom of pan. Put in 400° oven until heated through and starts to bake. Meanwhile mix together pourable batter of:

1 c. flour (½ wheat flour)	½ tsp. salt
1 tsp. Italian seasoning or oregano	2 eggs
1 tsp. baking powder	⅔ c. milk

Mix until smooth. Pour over and between hot squash. Return to oven and bake for 25-30 minutes. Remove from oven. Top with 1½ c. pizza sauce, onions, and ¼ lb. browned hamburger or whatever meat desired. Sprinkle all with grated cheese. Return to oven 10-15 minutes. Serve hot. *Variation: Add meat to batter before baking.*

Mrs. Ivan Yutzy, Linneus, MO

VEGETABLE PIZZA

1. Prepare pizza crust. Spread on a greased 14" pizza pan.
2. Spread a layer of baked beans on crust (Boston Baked Beans) or refried beans can be used if warmed first to make them spreadable.
3. Spread with 1 pint pizza sauce.
4. Bake in a 350° oven for 20 minutes. Take out and sprinkle generously with cheese. Put back in and bake 10 more minutes.
5. Cut pizza slices and serve with grated cabbage.
6. Top with your favorite salad dressing. Our first choice is sweet 'n' sour.
This pizza is truly delicious!

For variation you can add sour cream on top of the beans before putting on pizza sauce. You can also substitute regular tossed salad for the cabbage. Or sprinkle crushed corn chips or croutons on top for a special touch.