



Braided Pizza Fold

Yield: 1 servings

Ingredients:

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| 1 | Rich's 7" Fresh and Ready Dough (Rich's # 7386) |
| 2 oz. | Pizza Sauce |
| 2 oz. | Mozzarella Cheese, shredded |
| 5 pieces | Pepperoni |
| 1 tsp | Sesame Seeds |

Directions:

1. Allow the dough to thaw out.
2. Square off the pizza dough.
3. Place the pizza dough, sauce, and cheese in the middle of the dough leaving 2" around the dough.
4. Spray the perimeter with water enabling the dough to adhere.
5. Place 10 even cuts on each side of the dough. Fold over the top and bottom edges, begin braiding the dough by pulling the first cut to the opposite side and pull the other strip on top of the previous dough. Spray the top of the pizza with water and place sesame seeds evenly on top.
6. Once braid is complete, place onto a baking tray with parchment paper and bake at 375 for 12-16 minutes.

Recipe and photo courtesy of Rich's