

# PIZZA BUNS

February 9

National Pizza Day



## INGREDIENTS

- ½ Pound Pepperoni
- 8 Ounces Sliced Mozzarella
- 8 Ounces Crescent Dough (enriched or whole grain-rich)
- 2 Tablespoons Cream Cheese
- 4 Tablespoons Butter
- ¼ Tablespoon Garlic Powder
- 2 Tablespoons Parsley
- 1 Teaspoon Poppy Seeds

## DIRECTIONS

1. Preheat oven to 350°F. Grease an 8x8" baking pan with cooking spray.
2. On a lightly floured surface, unroll your dough and separate the sheet into rectangles. Pinch or press the perforations together to seal.
3. Spread cream cheese onto each rectangle and top with pepperoni and cheese.
4. Starting with one short side, roll up each rectangle into a small log. Pinch edges to seal.
5. Cut each roll into 4 equal slices. Place cut side up in baking pan.
6. In a small bowl, whisk together butter, garlic powder, and parsley. Brush over pinwheels, then sprinkle poppy seeds on top.
7. Bake for 12-15 minutes until the rolls turn a golden color.

## MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

## MEAL TYPE

-  Lunch/Supper

## YIELD

16 Pizza Buns

## PORTION SIZES

Toddler	Preschool	School Age	Adult
2 Pizza Buns	3 Pizza Buns	4 Pizza Buns	4 Pizza Buns