Chef hat man**Snack Pizzas**

Yield: 1 serving

**Ingredients:**

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| 1 | Biscuit (8 oz. can makes 8) |
| 1 Tbsp  1 Tbsp  1 Tbsp | Cheddar cheese  Pizza sauce  Mozzarella cheese  \*Italian seasoning, parmesan cheese, and toppings optional |

**Directions:**

1. Preheat oven to 475 degrees. Grease a cookie sheet.
2. Place biscuits on to cookie sheet. Flatten biscuit with bottom of glass, leaving a rim or an up-turned edge. (Dip glass in flour if dough sticks to it).
3. Starting from the center of each biscuit, use your finger tips and push dough “out and around” to make it bigger and flatter. But be sure to leave the rim!
4. Spread 2 Tbsp. pizza sauce on each biscuit. Sprinkle 1 tbsp. shredded cheddar cheese over each biscuit.
5. Place toppings on top of each biscuit; pepperoni, green peppers, sliced olives, etc.
6. Cover with mozzarella cheese. Sprinkle Italian seasoning over cheese. Dust with Parmesan cheese.
7. Bake 8-12 minutes or until bottoms of biscuits are lightly browned.

Enjoy! ☺