[](http://www.google.ca/imgres?hl=en&sa=X&biw=1280&bih=843&tbm=isch&prmd=imvnse&tbnid=fDwtNpkLmHpReM:&imgrefurl=http://www.the-girl-who-ate-everything.com/2010/08/pizza-rolls.html&docid=2Ck5HhLuXumsMM&imgurl=http://2.bp.blogspot.com/_A39cgxoHN64/TFsUNEIEbZI/AAAAAAAAFbQ/w9QWx-9fVeI/s1600/pizza-rolls-pinwheels.JPG&w=1600&h=1600&ei=QL67T7SEMNTXiQLT4t37DQ&zoom=1&iact=hc&vpx=199&vpy=285&dur=4119&hovh=225&hovw=225&tx=167&ty=114&sig=105505398743769444112&page=2&tbnh=156&tbnw=186&start=20&ndsp=25&ved=1t:429,r:10,s:20,i:138)**Pizza Rolls**

**Ingredients**

**Dough**

300mL flour

10mL baking powder

1mL salt

65mL butter

125mL milk

**Filling**

50mL pizza sauce

* 2mL oregano, Italian seasoning, garlic powder, basil

1 chunk of mozzarella

1 piece green pepper

3mL pepperoni (optional)

**Method**

1. Turn to 425˚F. Lightly grease muffin pan
2. Sift and measure flour. Sift again with baking powder and salt.
3. Cut in butter with pastry blender until mixture resembles fine crumbs.
4. Add the milk and stir lightly with a fork.
5. Place dough on lightly floured breadboard and knead gently 8 to 10 times. Roll out into an 8” x 12” rectangle.
6. Spread pizza sauce over dough. Sprinkle on grated cheese and chopped green pepper.
7. Rolls tightly like a jelly roll start at wide edge. Cut roll into 6 slices, using thread.
8. Place rolls cute side up into muffin pans. Bake 12 – 15 minutes or until light brown