



Pizza Pocket Popsicles

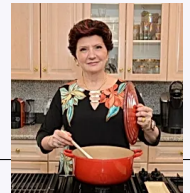
(Aka PPPS)

DIRECTIONS

1. Preheat oven to 375.
2. Line a cookie sheet with parchment paper.
3. Dust a clean counter with flour.
4. Place room temperature dough on the counter.
5. Using a floured rolling pin, roll dough into as large a rectangle as you can without making holes in the dough (approximately 12"x16").
6. Cut 10 smaller rectangles (3.5"x5") from the dough.
7. Line up 5 of the small rectangles side by side.
8. Place a little tomato paste on each and spread it over entire surface.
9. Add 2 slices of ham and 1 slice of cheese (folded) over each rectangle.
10. Add a popsicle stick, starting in the middle of the filling, so that half of the stick is inside the pocket.
11. Brush edges with a little water.
12. Top with remaining 5 dough rectangles, making sure edges meet.
13. Press along the edges to seal.
14. Pinch edges with the tines of a fork.
15. Place each pocket on the lined cookie sheet.
16. Bake at 375 for about 20 minutes or until lightly golden.
17. Remove from oven and serve warm (not hot!).

INGREDIENTS

- 1 liter of water 1 lb pizza dough (store bought or homemade), at room temperature
- 2 tbsps tomato paste
- 10 slices honey ham
- 5 slices mozzarella cheese
- 5 popsicle sticks
- Flour for dusting and rolling



NONNA'S TIPS

- Make sure dough is at room temperature for easier handling.
- You may use sauce instead of tomato paste but make sure it's pretty solid, not liquidy.
- You may use any filling of your choice.
- Allow pockets to cool a bit before serving because filling will be hot.