

Ghost and Mummy Pizzas



INGREDIENTS

One (1-pound) ball prepared pizza dough
All-purpose flour, for rolling the dough
2 tablespoon olive oil
Kosher salt and freshly ground black pepper

For the ghost pizza:
1 cup ricotta cheese
1/3 cup grated Parmesan cheese
1 1/2 cups shredded mozzarella (about 6 ounces)

For the mummy pizza:
Your favorite pizza sauce
2 pieces string cheese
Sliced olives, for garnish

INSTRUCTIONS

Heat oven to 450°F and arrange one rack in the top and one in the bottom then line two baking sheets with parchment paper.

Divide the pizza dough into 8 pieces then working with one piece of dough at a time, roll or stretch into a 3-inch round. Transfer to a prepared baking sheet and, for mummies, leave as is but, for ghost pizzas, pull the end of the dough to one side into a tapered end to create a ghost or teardrop shape. Repeat with the remaining dough.

Brush all dough with olive oil and bake until the crusts are golden and set, 5 to 8 minutes

Meanwhile, mix the ricotta and Parmesan together in a small bowl and spread over the ghost pizza shapes, stopping about 1/4-inch from the edge. Sprinkle with the mozzarella then place two olives as eyes. For the mummy rounds, spread tomato sauce then top with two olives and long lengths of overlapping string cheese so it looks like a gauze-wrapped mummy face. Return to the oven until the pizzas are golden brown and the cheese has melted, about 5 to 10 minutes more.

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