HOMEMADE PIZZA POCKETS

Makes 12 pockets • Bake at 375°F for 18–23 minutes

Prep:about30minactive • Rise:untildoubled,thenrest15–20min

INGREDIENTS — HALF-BATCH DOUGH

- 3¾ cups all-purpose flour
- 6 Tbsp granulated sugar
- 1 tsp salt
- 1/3 cup butter, melted
- ½ beaten egg
- 1½ cups lukewarm water
- 1 packet active dry yeast

PIZZA FILLING

- 1½ cups shredded low-moisture mozzarella
- ½ cup thick pizza sauce
- 3 oz pepperoni, chopped
- 1 tsp Italian seasoning

GOLDEN GARLIC TOPPING

- 2 Tbsp butter, melted
- ½ tsp garlic powder
- 1 Tbsp grated Parmesan
- ½ tsp dried parsley

SIMPLE TIP

Use thick sauce and low-moisture cheese. Do not overfill; crimp the edges tightly.

STORAGE & REHEATING

Refrigerate cooked pockets up to 3–4 days or freeze up to 2 months. Reheat until hot throughout.

DIRECTIONS

1. Dissolve yeast in lukewarm water. Add butter, sugar, salt and beaten egg. Mix in flour; knead until smooth and elastic.
2. Place dough in a greased bowl; cover and let rise until doubled.
3. Divide into 12 pieces. Roll each into a circle about 6 inches across.
4. On one half of each circle, add 2 tsp pizza sauce, 2 Tbsp mozzarella, pepperoni and a pinch of Italian seasoning. Leave a ½-inch border.
5. Fold into half-moons; press and crimp edges. Cut two small steam vents in each.
6. Place on parchment-lined sheets. Cover and rest 15–20 minutes. Brush with butter mixed with garlic powder, Parmesan and
7. parsley.

   Bake at 375°F for about 18–23 minutes until golden and baked through. Cool 5 minutes; serve with warm marinara.

ESTIMATED NUTRITION

Per pocket (based on 12 pockets; approximate)
Calories: 310
Carbohydrates: 37 g
Protein: 10 g
Fat: 13 g
Fiber: 1 g
Sugar: 7 g
Sodium: 480 mg
Values may vary by ingredient brands and yield.

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