Piper’s Picnic Pocket Pizza

Yield: 4 servings

Ingredients

Pizza Dough

- 2 cups | Gold Medal all-purpose flour
- ¾ cup | Milk
- ¼ cup | Vegetable oil
- 2 tsp. | Baking powder
- ½ tsp. | Salt

Filling

- Vegetable oil
- ½ cup | Pizza sauce
- ½ cup | Shredded mozzarella cheese (2 ounces)
- 1 cup | Cooked mild Italian sausage
- 2 Tbsp. | Finely chopped onion or ¼ teaspoon onion powder
- ¼ tsp. | Garlic powder
- ½ pkg. | (3 ounce size) Sliced pepperoni
- ½ cup | Shredded mozzarella cheese (2 ounces)

Directions

For pizza dough:

In medium bowl, stir all ingredients vigorously until dough leaves side of bowl. (If dough seems dry, add 2 to 3 tablespoons milk). On lightly floured surface, gather dough into a ball. Knead 10 times. Cover the bowl; let stand 15 minutes.

Heat oven to 425 degrees Fahrenheit. Lightly grease 2 cookie sheets with cooking spray. On lightly floured surface, divide dough in half. Roll each half into 12-inch circle. Fold each circle loosely in half; place on cookie sheet and unfold. Brush each circle lightly with oil.

On one side of each dough circle, layer half each of remaining ingredients in order listed; fold dough over filling. Turn edge of low dough over edge of top dough; pinch edge to seal. Prick top with fork. Bake 20 to 25 minutes or until golden brown.