

🌲🍕 Wreath Pizza – A Festive Twist for the Holidays! 🍕

Ingredients:

- 1 pizza dough (store-bought or homemade)
- 1 cup pizza sauce
- 2 cups shredded mozzarella cheese
- 1 cup fresh mozzarella balls (bocconcini), halved
- 1 cup cherry tomatoes, halved
- Fresh basil leaves for garnish
- Olive oil for drizzling
- Italian seasoning (optional)
- Salt and pepper to taste

Directions:

1. Preheat your oven to 475°F (245°C). using a pizza stone, place it in the oven to heat up.
2. Roll out the pizza dough on a floured surface to form a large circle. Transfer to a parchment-lined baking sheet or a pizza peel if using a stone.
3. Spread pizza sauce evenly over the dough, leaving a small border for the crust.
4. Sprinkle shredded mozzarella cheese over the sauce.
5. Arrange the halved mozzarella balls and cherry tomatoes around the edges of the pizza, creating a wreath shape.
6. Drizzle a little olive oil over the top and season with salt, pepper, and Italian seasoning if desired.
7. Bake in the preheated oven for 12-15 minutes or until the crust is golden and the cheese is bubbly.
8. Remove from the oven and garnish with fresh basil leaves before slicing.

Tips For Wreath Pizza:

- Use cookie cutters to shape the dough into smaller individual wreaths for a fun party appetizer.
- Add festive toppings like pepperoni or basil to resemble holly leaves and berries.
- Make it extra cheesy by adding a mix of mozzarella and parmesan.
- Serve with a side of marinara or ranch for dipping!



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