

## BREAD BRAIDS .... PIZZA

**A delicious way to use bread dough & stash a meal in the freezer!**



- With a 'loaf' size ball of bread dough, pat it into a long rectangle on a Sil Pro baking mat.
- Down the middle, spread pizza sauce. Add your favorite toppings. Using your dough divider or a pizza cutter, slit the dough at an angle on both sides of the toppings.
- Starting at the top, lap your slits, alternating from side to side. Sprinkle with sesame seeds.
- Slide onto a cookie sheet. Bake at 350\* for 25 minutes or cover & freeze.

### **VARIATATIONS:**

- Salmon with cabbage, onions, Montreal Steak, using sour cream /dill for the sauce. YUMMY!
- Turkey, mashed potatoes, green beans, cranberries on a thick gravy base.
- Scrambled eggs, cheese, onions, your favorite breakfast goodies.
- Dried fruit, nuts, cinnamon on flavored cream cheese base. I use some jam or preserves to add color & variety.
- Braids look amazing, taste delicious, but assemble quickly! WIN-WIN-WIN!