



# Noreen's Kitchen

## Stuffed Crust Pizza

### Ingredients

1/2 recipe of big batch pizza dough	1/2 cup shredded cheddar cheese
6 pieces of mozzarella string cheese	1/4 cup grated Parmesan cheese
1 cup pizza sauce	1/4 pound sliced pepperoni or other topping
2 cups shredded mozzarella cheese	1 teaspoon pizza seasoning

### Step by Step Instructions

Preheat oven to 450 degrees.

Using a 16 inch in diameter pizza pan, press or stretch your ball of dough out to the edges of the pan. Be sure to form a thick outer crust ring. This will be necessary to house the cheese.

Cut the string cheese pieces in half.

Arrange the pieces of string cheese around the outer part of the pizza dough evenly.

Take a part of the thick outer "crust" section of the dough and wrap it over the string cheese all around the pizza, completely sealing the string cheese inside the dough.

Go around the pizza and seal the seam being sure to seal any holes that may be left after wrapping the dough around the cheese.

Proceed with building your pizza as usual.

Bake pizza for 15 to 20 minutes or until crust is golden brown and sounds hollow when tapped.

Remove from oven and allow to rest for 10 minutes before slicing and serving.

**ENJOY!**