

# Mini Pizzas



I make a great after school snack!

**Servings:** 5 people

5 biscuits

$\frac{3}{4}$  cup pizza sauce

$\frac{3}{4}$  cup shredded cheese

6 people

6 biscuits

$\frac{3}{4}$  cup + 2 T pizza sauce

$\frac{3}{4}$  cup + 2 T shredded cheese

## **Instructions:**

1. Preheat oven to 350 degrees
2. Lightly spray baking sheet with cooking spray
3. Place biscuits on baking sheet
4. Flatten each biscuit
5. Spoon 1 T. of sauce on each biscuit. Use the back of the spoon to spread the sauce over the biscuits.
6. Measure 1 T. of cheese and sprinkle the cheese over the sauce on one biscuit
7. Do the step above for the remaining biscuits
8. OPTIONAL – Top the pizza with any extra toppings
9. Bake for 8-10 minutes in the oven or until cheese melts and edges are golden
10. Place pan on cooking rack after removing it from the oven.
11. Use a spatula to lift pizzas from the pan and onto a serving platter.

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