**Pizza or Cinnamon Sugar Crescents**

|  |
| --- |
| Cooking Principle: yeast bread; quick rise |
| Time: 12 – 15 minutes |
| Temp: 425oF |

**Ingredients**

|  |  |  |
| --- | --- | --- |
| **Dough** | **Toppings** | |
| 10 ml instant yeast | Cinnamon Sugar | Pizza |
| 3 ml sugar | *Full Half* | *Full Half* |
| 2 ml salt | 25 ml margarine *15 ml* | 25 ml pizza sauce *15 ml* |
| 130g (250 ml) flour | 3 ml cinnamon *1 ml* | 30 ml mozzarella, *15 ml* |
| 130f (250 ml) extra flour for dough | 25 ml sugar *15 ml* | finely grated |
| 185 ml warm water |  |  |

**Method:**

1. Preheat oven and grease baking sheet; set aside.
2. Place 130f (250 ml) flour in a small bowl and set aside for making the dough.
3. In a large mixing bowl combine yeast, sugar, salt and remaining 130g (250 ml) flour. Add the warm water and mix thoroughly with a wooden spoon.
4. Gradually add more of the reserved flour to your dough until it clings to the wooden spoon and forms a soft dough that pulls away from the sides of the bowl.
5. Turn out onto a flour counter and knead for about 5 minutes. Add more flour to the dough if it is too sticky.
6. The dough should be soft and silky feeling when done. Place it on a clean place on the counter, cover with an inverted mixing bowl and allow to rest for 5 minutes.
7. Roll dough into a 30 cm circle. Pick up the dough to allow it to relax a little before brushing with sauce or margarine.
8. Use a pastry brush to spread with desired filling – pizza sauce or melted margarine. If making half and half cut the dough circle in half before spreading with sauce and margarine. Sprinkle with cheese and cinnamon sugar mixture.
9. Use the pizza cutter to cut the dough into 8 even wedges – cut in ½ first then into quarters.
10. Stretch the large end slightly to make the points longer. Fold over the bottom slightly and roll towards the point. If necessary stretch the dough slightly to ensure the point can be tucked underneath to prevent unrolling.
11. Place point side down on prepared baking sheet with enough room to allow for expansion. Curl in the ends to create a crescent shape.
12. Bake for 12-15 minutes or until golden brown.

|  |  |
| --- | --- |
| Standards:  Golden brown, well risen, filling not leaking out, crescent shaped, tightly rolled and not unrolling from center | Equipment on Tray: |