

## Mini Deep Dish Pizzas

- 4 flour tortillas for burritos (8 inch)
- 1 cup pizza sauce
- 3/4 cup shredded mozzarella cheese
- 1/4 cup freshly grated Parmesan
- 36 mini pepperonis

Preheat oven to 425 degrees F. Lightly oil a 12-cup muffin tin or coat with nonstick spray.

Working one at a time, lay tortilla on a flat surface. Using an empty can, cut 3-4 medium circles, pressing firmly enough in a rocking motion to cut through the tortilla.

Fit a tortilla circle into each of 12 muffin tins, pressing carefully to make sure there is an opening in the center. Scoop 1 tablespoon pizza sauce into each muffin tin. Sprinkle with mozzarella and Parmesan cheeses, topping with 3 mini pepperonis each.

Place into oven and bake for 10-12 minutes, or until cheese has melted.

Serve immediately.

## Chocolate Chip Monkey Bread

- 2 Cans of Pillsbury biscuits.
- 1 C sugar
- 4 TBS cinnamon
- 1 C butter softened
- ½ C brown sugar, packed
- 1 bag chocolate chips
- Ziplock bag for coating the biscuit pieces.
- Caramel sauce to drizzle

1. Preheat oven to 350 degrees and coat bundt cake pan with pam spray. Set aside.
2. Cut the biscuit into 8 pieces and place aside.
3. In a small bowl, combine the sugar and the cinnamon and mix. set aside.
4. Take each piece of the cut dough and flatten out so that you can add in chocolate chips. About 3 chips per dough.

5. Roll into a ball and set aside until all pieces are done.
6. Add into the ziplock bag with the sugar and cinnamon. Shake bag until all pieces are coated.
7. Spray pan with pam spray until coated.
8. Put the biscuits into the pan.
9. In a small sauce pan, combine the butter and brown sugar. mix until melted and combined. You're looking for a brown color.
10. Pour into pan with biscuits.
11. Bake in the oven for 40 minutes.
12. When the timer goes off, pull it out. The center will still be jiggly.
13. Let sit for 5 minutes before place the serving plate on top of the pan and flipping the pan.
14. Lightly tap the sides of the pan to loosen the monkey bread.
15. Once the monkey bread is out and onto the plate. drizzle caramel sauce and chocolate chips.

## **S'more Marshmallow Pops**

- 2 Milk Chocolate Bars (1.55 oz. each), chopped
- 1-1/2 Honey Grahams, finely crushed
- 12 pretzel sticks (4 inch)
- 12 Large Marshmallows

**MICROWAVE** chocolate in small microwaveable bowl on HIGH 1 min. or until completely melted, stirring every 30 sec.

**PLACE** graham crumbs in separate small bowl. Insert 1 end of each pretzel stick in each marshmallow.

**COVER** baking sheet with parchment. Dip marshmallows, 1 at a time, in melted chocolate, then in graham crumbs, turning to evenly coat each marshmallow with each ingredient; place on prepared baking sheet.

**REFRIGERATE** 30 min. or until chocolate coating is firm.