

Croissant Mummy Pizzas

4
ingred.

6
serves

30
min

PREP TIME: 15 minutes
START TO FINISH: 30 minutes
SERVES: 6

Croissant Mummy Pizzas are a must-make dish for your Halloween menu. Prep this easy-to-make finger food in 15 minutes and have the kids help assemble these mini mummy pizzas for a quick dinner or party appetiser. It's safe to say our mummy pizza recipe is one you'll make for years to come.



1 can Jus-Rol™
Croissants



140g
pizza sauce



9 slices mozzarella cheese,
cut into 6 strips each



12 black olive slices or mini
pepperoni slices, for eyes

- 1 Preheat the oven to 200°C (180°C for fan assisted ovens)/Gas Mark 6. Line a large baking sheet with baking paper.
- 2 Separate croissant dough into 3 rectangles; press seams together. Using pizza cutter or sharp knife, cut each rectangle crosswise in half to make 6 smaller rectangles in total. Place the rectangles on baking sheet. Bake 8 to 9 minutes or until light golden brown; remove from oven.
- 3 Spread about 2-3 teaspoons of the pizza sauce on top of each crescent square. Top each with 9 strips of mozzarella cheese, alternating and overlapping strips to look like mummy bandages. Add 2 olive or pepperoni slices to each for eyes.
- 4 Wrap 2 pieces of dough around each meatball to look like "bandages," stretching dough slightly to cover meatballs.

Serve mummy pizza bites with extra sauce for dipping, if desired. Flavour these up by adding chopped bacon or pepperoni before adding the cheese.