

HOT MOMMA PULL-APART

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INGREDIENTS

- 1 (1 lb) Pizza Dough, or use Hot Momma Pizza Dough recipe
- 3 Tbsp Butter
- 2 tsp Hot Momma Seasoning, any flavor
- 1 Cup Mozzarella Cheese, shredded
- 1 Cup Cheddar Cheese, shredded
- $\frac{1}{4}$ Cup Sliced Pickled Jalapeño Peppers, drained, chopped

DIRECTIONS

Preheat oven 400*. Oil loaf pan and place parchment paper inside covering the bottom and up the sides. Roll out pizza dough on a floured surface into roughly 10x20" rectangle. In a small sauce pan, heat butter until melted. Add seasoning. Brush butter mixture over dough. Cover dough with cheeses. Top with chopped jalapeños. Using a pizza cutter, cut dough into 3 long strips. Cut on the short side 6 leaving you with 18 squares. Stand loaf pan vertical. Stack the squares, 4 at a time, and place in vertical loaf pan. Gets a bit tricky at the top but do your best to squeeze the last squares. Bake 20-30 minutes or until golden brown. Serve with marinara and start pulling apart! Ac-salsa-rize!