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## EASY PIZZA ROLLS

### INGREDIENTS:

For the dough:

- 3 cups all-purpose flour
- 2 tsp instant yeast
- 1 tsp sugar
- 1 tsp salt
- 1 cup warm water (110°F / 45°C)
- 2 tsp olive oil



For the filling:

- ½ cup marinara sauce (store-bought or homemade)
- 2 cups shredded cheddar cheese
- 16 slices bologna (or substitute with pepperoni, ham, or turkey slices)
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For brushing:

- 2 tbsp melted butter
- 1 tsp garlic powder (optional)
- 1 tsp dried Italian herbs (optional)
- 2 tbsp (grated) parmesan cheese

### INSTRUCTIONS:

1. Prepare the dough...
  - In a large bowl, combine warm water, yeast, and sugar. Let sit for 5 minutes until foamy.
  - Add flour, salt, and olive oil. Mix until a dough forms.
  - Knead on a lightly floured surface for 6-8 minutes, until smooth and elastic.
  - Place in a greased bowl, cover, and let rise for 1 hour, or until doubled in size.
2. Roll out the dough...
  - Punch down the risen dough and transfer to a floured surface.
  - Roll it into a large rectangle (about ¼ inch thick).
3. Assemble the rolls...
  - Spread marinara sauce evenly over the dough, leaving a ½ inch border.
  - Sprinkle cheddar cheese evenly over the sauce.
  - Lay the bologna slices in a single layer on top.
4. Roll & slice...
  - Starting from the long edge, tightly roll the dough into a log.
  - Cut into 12 equal slices and place on a greased or parchment-lined baking tray.
5. Bake...
  - Cover and let the rolls rest for 20 minutes while the oven preheats to 375°F (190°C).
  - Brush tops with melted butter mixed with garlic powder and Italian herbs (if using).
  - Bake for 20-25 minutes, until golden brown and the cheese is bubbly.
6. Serve...

