

PERSONAL PIZZAS

Last Modified: 11/10/2024

PREP: 1+ Hrs
COOK: 13 Min
AIR FRYER: 380

F EASY

BREADS

MAKES 4 PIZZAS

QUA	MEASURE	INGREDIENT	PROCESS
1	14.1 Oz	Bag Large Square Family Size Pizza Crust (Jus-Rol)	
1	14 Oz	Jar Classico Traditional Pizza Sauce	Divided
?	Layers	Optional Stuffing's (Maximum 1/4" Thick)	
2	Cups	Fresh Mozzarella Cheese	Shredded
1	Bunch	Fresh Basil Leaves	Fine Chop

PIZZA DOUGH

1	13.8 Oz	Tube Refrigerated Classic Pizza Crust (Pillsbury)	
		OR	
1	16 Oz	Bag Frozen Pizza Dough (Pepe's Bakery)	
		OR	
1	16 Oz	Bag Fresh Pizza Dough (Pizza Buddy)	
		OR	
1	16 Oz	Box Gluten Free Pizza Crust Mix (Bob's Red Mill)	
		OR	
1	17.6 Oz	Bag Pizza Dough Kit Mix (DeLallo)	

OPTIONAL TOPPINGS

Items listed with an * should be sauteed first in order to pre cook and render off most of the grease or water (drained on paper towels) or in order to soften.

Pepperoni, *Sausage, *Bacon, Salami, Ham, Shrimp, *Onions, *Peppers,
*Meat Balls, *Broccoli, Olives, *Artichokes, Mushrooms, Pineapple, Pesto,
Garlic, *Chicken, *Turkey, *Hamburger, Tomatoes, Anchovies, on & on.

PREPARATION

FACTOID	Personal Pizzas in an Air Fryer are quick and easy, BUT. . . . There are inherent dangers involved: Too much Sauce and / or Ingredients that spill over on the Basket will fill the house with burnt smoke for the next Pizzas down the assembly line. An easy solution is to pre-cut a herd of parchment paper liners that fit your Basket perfectly from edge to edge. Use tongs to slide the liner & hot Pizza out. Simply put in a new liner & Pizza & you're good to go for the whole Game.
TOOLS	1) 2 Spatulas Or Tongs 2) Spritzer Bottle with any Oil you like inside (I prefer Olive Oil).
PREP	DISH 1) Shred the Mozzarella Cheese and set it aside. 2) Prepare & pre-cook any raw Ingredients and set them aside on paper towels...
NOTE	Using a tube of pre-made Pizza Dough is for sure the quickest and easiest way to go here for creating a never-ending assembly-line of individual Pizzas during the Game.
1	Open a Tube of Dough & unroll it. Cut the round Dough into quarters.

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2	On pre-cut pieces of parchment paper, use your fingers to press each triangle into a ROUND Pizza slightly larger than the paper. Roll up the outside edge to form a tall rim slightly smaller than the paper..
NOTE	You can pre-make a herd of these a day ahead and store them refrigerated and separated by sheets of waxed paper inside a plastic zip lock bag. REMEMBER to separate and bring them all back up to room temperature before Air Frying.
3	Set the Air Fryer temperature to 380 degrees F.
4	Preheat the Fryer for 5 minutes.
5	Spritz the top of the Pizza Crust with Oil. Using a fork, prick the Dough several times.
NOTE	At this point, you can Optionally "flavor" the Crust by LIGHTLY sprinkling pinches of Garlic Powder and / or Onion Powder on it.
6	Air Fry the Crust for 3 minutes.
7	Spread 3 tablespoons of Pizza Sauce on the Crust and spread it out evenly using the
8	Evenly sprinkle on a 1/4" thick layer of shredded Mozzarella Cheese on top.
9	Evenly layer any other toppings you like on top of the Cheese.
10	Evenly sprinkle on a very thin layer of shredded Mozzarella Cheese on top.
11	Sprinkle the Cheese with fresh chopped Basil.
12	Air Fry for 7 to 10 minutes until the Crust turns a golden brown and the Cheese Melts.
SERVE	Using tongs, slide the paper & Pizza out of the Basket and cut it into slices Slide the Pizza off of the paper onto a plate and hand it while hot to the lucky owner. REPEAT!

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