

# Crisp, Flaky, Pepperoni Pizza Puff Pastry Waffles

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		flour
1/2	pound	frozen puff pastry sheet - thawed
2	cups	pizza sauce
6	ounces	pepperoni - thinly sliced
6	ounces	mozzarella cheese - shredded

Preheat a Belgian waffle iron. Lightly dust work surface. Roll out pastry square to 16x16.

Spread 1/2 cup sauce on pastry, leaving a 1 inch border on all edges. Layer on pepperoni and cheese, leaving 1 inch border.

Roll sheet away from you like a jelly roll. Pinch seam to seal.

Pinch ends to seal and roll into disk shaped spiral. Place in waffle iron. Cook until deep golden brown on all surfaces until center is 190-200, about 12 minutes.

Transfer to cutting board, cut into wedges, and serve with sauce.