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Servings: 6

Amount	Measure	Ingredient - Preparation Method
2		cans refrigerated pizza crust
1 1/2	CUPS	pizza sauce
1	CUP	sliced pepperoni
3	CUPS	mozzarella cheese
1	tablespoon	butter

Heat oven to 400. Lightly spray large cookie sheet with oil.

Measure diameter of tall ovenproof pan. Unroll can and cut out 3 rounds to fit. Place on cookie sheet. Bake 8 minutes; remove and cool.

Unroll other can and cut out 2 more from long edge. Bake 8 minutes, remove and cool.

Line pan with parchment paper so that ends stick up and out of pan. Cut long strip of dough at least 1/2" wider than pan height. Line side of pan and overhang. Pinch on seam.

Put 1 partially baked crust in bottom of pan. Spread sauce over crust; top with pepperoni and sprinkle with cheese. Repeat to make 3 more layers. For top crust, place last crust on cheese; sprinkle with cheese and arrange remaining pepperoni on top.

Fold overhanging dough over top layer.

Bake 20-25 minutes or until dough is fully cooked. Cool in pan 5 minutes. Remove from pan; brush crust with butter. Cut like a cake.