

Canadian Bacon Bites

Serves: 4-6

Preparation time:20 minutes

Total time: 20 minutes

Ingredients

½ Canadian Bacon, finely chopped

¾ cup melting cheese, mozzarella or cheddar

1 cup red or white sauce, prepared.

1 recipe for pizza dough store bought, Bisquick, or quick dough recipe listed below

Directions

Ready or prepare dough that your using.

For Quick Dough Recipe

2 cups all purpose flour

1 Tbsp. baking powder

1/3 teas salt

1/3 vegetable shortening or olive oil

Directions

Sift flour , baking powder, and salt into a large bowl. Cut in the shortening or add in the olive oil.

Combine until mixture resembles fine crumbs. Store in the refrigerator in an air tight container for up to 3 months.

When ready to use all the above mix, place in a bowl and add 1/3 cup of water. Bring together. Knead gently for about 2 minutes. You may add a few more drops of water to dough if needed. Proceeded with your recipe.

Ready a nonstick or parchment lined sheet pan. Take the dough by about 1 heaping Tablespoon size, shape it into a ball and place it on the sheet pan. Then take your thumb finger and press into the middle. So that your ball dough, now looks like a disc with an indentation in the middle. Repeat this until all the dough has been used up. You may leave about 3/8 space between them for cooking expansion.

Take a Tablespoon of the sauce and spoon over the center well of the dough. Then sprinkle with cheese. And finish with diced ham. Repeat until all have been done.

Sprinkle with salt and pepper. Bake in oven for about 8 minutes. Turn the tray around, and bake for another 8 minutes.

Note-Depending on the heating capacity of your oven, you may want to loosely cover your bites with foil, after about 8 minutes. This will prevent them from becoming too dark.

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