**Culinary Corner**

**Football Pizza Pockets**

**Ingredients**
- 1 Pack Pie crust or Pizza crust
- Pizza sauce
- Pepperoni
- Mozzarella Cheese
- 1 egg (beaten with a tablespoon of cold water)

**Directions**
1. Start by making the whole wheat pie crust
2. In a food processor add 1 ¼ C whole wheat flour, ¼ tsp salt, and 1/3 C butter, and blend until the butter cuts through the flour and mixture resembles crumbs
3. Once mixture resembles crumbs begin adding cold water, between 4-5 Tbsp, until the dough comes into a ball
4. Dust the counter with whole wheat flour and roll out the dough into a large circle
5. Using a circle cookie cutter, let participants help cut out the football shape from the dough
6. Once each person has two football shapes (will make 1 pizza pocket), hand out about 2 pepperonis to each participant and have them place them on one piece of their pie crust
7. Place the mozzarella cheese on top of the pepperonis and let each participant spread a spoonful of pizza sauce on top of the pepperoni and cheese
8. Once each participant has there two pie crusts, one plain and one with the pizza toppings, brush the egg wash (1 egg beaten and 1 Tbsp of water) around the edges of the crusts
9. Have the participants place the plain pie crust piece over the pie crust piece with toppings and press down the edges
10. With a fork help them crimp the edges to make sure non of the good stuff inside leaks out
11. Finally use a knife to add the football touch by scoring the top with three to four cuts
12. Bake at 425 degrees for 10-12 minutes!