

Stuffed Crust Pizza Snacks: Your New Favorite Cheesy Bite

Why This Recipe is a Favorite



OVEN
400°F

TIME
12-15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 can (13.8 ounces) refrigerated pizza crust dough (such as Pillsbury Classic Crust)
8 string cheese sticks
4 tablespoons unsalted butter, melted
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1/4 teaspoon salt (optional, as cheese and sauce can be salty)
1/2 cup grated Parmesan cheese (optional, for topping)
Your favorite marinara or pizza sauce, for dipping

DIRECTIONS

- 1.** Preheat : Oven & Prepare Baking Sheet: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper for easy cleanup.
- 2.** Unroll and : Cut Dough: Unroll the refrigerated pizza crust dough onto a clean surface. Using a knife or pizza cutter, cut the dough into 8 equal rectangles (you might need to trim the edges slightly to get even pieces).
- 3.** Assemble the : Snacks: Place one string cheese stick along one short edge of each dough rectangle. Carefully roll the dough up tightly around the string cheese, creating a log. Pinch the ends of the dough firmly to seal the cheese inside and prevent it from oozing out during baking.
- 4.** Prepare : Garlic Butter Topping: In a small bowl, combine the melted unsalted butter, dried oregano, garlic powder, and optional salt. Stir well.
- 5.** Brush and : Bake: Place the rolled-up pizza snacks seam-side down on the prepared baking sheet. Brush the tops and sides of each snack generously with the garlic butter mixture. If using, sprinkle the tops with grated Parmesan cheese.
- 6.** Bake to : Golden Perfection: Bake for 12-15 minutes, or until the pizza snacks are golden brown and the cheese inside is melted and gooey. Keep an eye on them to prevent overbrowning.
- 7.** Serve: Remove from the oven and let cool for a minute or two. Serve immediately with warm marinara sauce or your preferred dipping sauce.

SWAPS & NOTES

You could try puff pastry for a flakier version, but adjust baking time accordingly.

String Cheese: Mozzarella string cheese is ideal for its meltiness.

Seasonings: Feel free to adjust the amounts of oregano and garlic powder to your liking.

A pinch of red pepper flakes can add a little heat if you prefer.

TIPS FOR SUCCESS

Pinch Those Ends: Sealing the ends of the dough tightly around the string cheese is crucial to keep the cheese from escaping during baking.

Don't Overcrowd: Give the snacks enough space on the baking sheet so they can brown evenly.

Adjust Baking Time: Ovens vary, so keep an eye on your snacks.

They should be golden brown and the cheese visibly melted inside.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/stuffed-crust-pizza-snacks-your-new-favorite-cheesy-bite/>