

Octopus Creature Pizza (makes 2)

Pre heat oven to 425

Line both cookie sheets with parchment paper. Make 1 octopus at a time: Roll out your dough onto floured surface. Divide in half and make one half into oval for head and place in the middle of the pan. Divide the other half into 8 equal balls, roll the balls into long shapes for the legs. Firmly attach the legs to the head.

Bake 6 minutes

Spread sauce generously over all of the octopus. Spread cheese over the head of octopus. Add pepperoni eyes and an olive in the middle of each eye. Add olives to tentacles. Cut green pepper for eyelashes or eyebrows. Cut red pepper into mouth

Bake 6 minutes

Broil 3 minutes