

Cheesy Pull-Apart Christmas Tree

I've made this recipe at least six times during the Christmas season the last two years for every holiday party my husband and I attend. Huge crowd pleaser and looks so festive! Also, incredibly easy which doesn't hurt, either! Family and friends have started requesting it. — Whitney (Adapted from a delish.com recipe)

INGREDIENTS

2 cans pizza dough
(I use Pillsbury Thin Crust)
8 mozzarella string cheese sticks

1 egg
1 small container of pesto
1 jar marinara

DIRECTIONS

Preheat oven to 450°. Grease big cookie sheet (I use plenty of Pam).

Cut cheese sticks into about 1-inch pieces (into thirds or fourths depending on how big you want your bites!)

Pull off small pieces of pizza dough—just enough to comfortably wrap around each piece of string cheese so it's no longer visible, forming a tightly sealed ball. Repeat until all cheese pieces are gone and arrange balls on the greased cookie sheet in the shape of a Christmas



Continued on reverse



Cheesy Pull-Apart Christmas Tree, continued



tree (they should be touching with seams down). There should be anywhere between 24 and 32 balls depending on how you've cut your cheese sticks.

Whisk together 1 egg and a tablespoon of water to create egg wash. Brush the top of the tree before it goes in the oven for 15-20 minutes, or until golden brown.

Once out of the oven, brush the top of the tree with pesto. Serve with warm marinara for dipping. Enjoy!