Polava pizza ideas
CINNAMON ROLL PIZZA

Ingredients:
Pizza dough

<table>
<thead>
<tr>
<th>CINNAMON SMEAR</th>
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<tbody>
<tr>
<td>CREAM CHEESE PASTRY FILLING</td>
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<tr>
<td>Crisp Streusel Topping</td>
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<tr>
<td>Breakfast Roll Icing</td>
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Baking Instructions:
Spread Cinnamon smear over the pizza.
Deposit Cream Cheese pastry filling over the top, making a swirl.
Sprinkle Streusel topping over the top.
Bake in the pizza oven at 450F, for approximately 5-6 minutes.
After baking drizzle pizza with Breakfast Roll Icing.
BLUEBERRY AND CREAM PIZZA

Ingredients:
- Pizza dough
- CINNAMON SMEAR
- Meister BLUEBERRY FILLING
- Crisp Streusel Topping
- Breakfast Roll Icing

Baking Instructions:
Spread Blueberry pastry filling over the pizza.
Deposit Cream Cheese pastry filling over the top, making a swirl.
Sprinkle Streusel topping over the top.
Bake in the pizza oven at 450F, for approximately 5-6 minutes.
After baking drizzle pizza with Breakfast Roll Icing.
CINNAMON APPLE PIZZA

Ingredients:
Pizza dough

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<thead>
<tr>
<th>CINNAMON SMEAR</th>
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Crisp Streusel Topping

Baking Instructions:
Spread Cinnamon smear over the pizza.
Spread Diced Apple filling over the top
Sprinkle Streusel topping over the top.
Bake in the pizza oven at 450F, for approximately 5-6 minutes.
After baking drizzle pizza with Breakfast Roll Icing.