



a pumpkin you slice into eight

Jack-o'-Lantern Pizza



Pumpkin-orange cheese, a pepperoni face, more pepperoni hiding underneath, and olive spiders that move in after the oven.

SERVES 2 TO 3

ONE 12-INCH PIZZA

35 MIN + THAWING



The Patch

DOUGH

- 1 ball (280 g) frozen pizza dough, thawed *half a 560 g bag*
- Flour or cornmeal for dusting
- 1 tsp olive oil, for the crust and stem

SAUCE & CHEESE

- ⅓ cup (80 mL) pizza sauce
- 1 cup (100 g) shredded mozzarella
- ½ cup (50 g) shredded aged orange cheddar

THE FACE

- 6 large sandwich pepperoni slices (3 in / 7.5 cm), for the face
- About 18 regular pepperoni slices (35 g), to hide
- 1 long strip green bell pepper, for the vine

AFTER THE OVEN

- 6 pitted black olives, for 3 spiders
- A few fresh basil leaves · chili flakes *optional*



Ottie's rule: every pumpkin deserves a face.



cheddar makes it orange. mozzarella keeps the stretch.

big sandwich pepperoni lies flat. small thick slices curl up and your pumpkin loses its face.

the pepperoni under the cheese is a secret. pumpkins have insides.



Why this pumpkin works

Orange cheddar. One part cheddar to two parts mozzarella turns the top pumpkin orange and still melts long and stretchy.

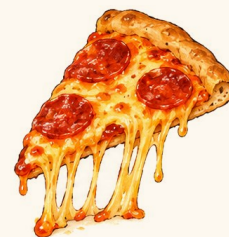
Face on top. Pepperoni laid over the cheese stays visible and crisps at the edges, like a carved face.

Big, thin slices. Sandwich pepperoni is wide enough for a face that reads across the table, and thin enough to bake flat instead of cupping.

A stem of its own dough. A small piece saved before stretching bakes golden, like a real stem.

Bottom rack, hot oven. 450°F on the lowest rack crisps the base before the cheese overbrowns.

Spiders last. Olives added after baking keep their legs.



the carving is on the back. turn over... if you dare

The Carving



pumpkin first, pizza second



- 1 Thaw the dough** 3 hrs, or overnight
Keep it frozen until you need it. Thaw one ball, covered, on the counter for 3 hours or in the fridge for 12 to 24 hours. Fridge-thawed dough gets 30 minutes on the counter before stretching.
cold dough snaps back like a grumpy ghost.

- 2 Heat the oven** 450°F (230°C)
Move a rack to the bottom position. Dust a pizza pan, pizza stone or baking sheet with flour or cornmeal.

- 3 Save a stem**
Pinch off a walnut-size piece of dough (about 15 g) and set it aside.

- 4 Stretch** 5 min
With floured hands, gently stretch the ball from underneath into a 12-inch (30 cm) circle, leaving a thicker 1-inch (2.5 cm) border for the crust. Lay it on the pan.

- 5 Shape the pumpkin** 5 min
Pull the left and right sides out a little, so it ends up wider than it is tall (about 13 by 11 inches). Press a shallow dip into the top and bottom center. Roll the saved piece into a short, thick log, dab the top dip with water, press the stem on and pinch to seal.
lumpy is fine. real pumpkins are lumpy.

- 6 Cut the face**
With kitchen scissors, cut 2 large slices into triangle eyes, 1 into a triangle nose, and 3 into curved pieces with square notches for teeth. Lay them out on a plate like a puzzle. No large slices? Overlap two regular ones for each piece and cut through both.

- 7 Build it**
Spread the sauce, leaving the border bare. Scatter the regular pepperoni over it, then cover with both cheeses, mixed. Set the face on top and press lightly. Curl the pepper strip beside the stem. Brush the border and stem with olive oil.
hide the pepperoni well. this pumpkin has secrets.

- 8 Bake** 11 to 14 min
Bake on the bottom rack until the crust is golden and the cheese is bubbling. Peek at 9 minutes: if the stem is browning fast, cover it with a small scrap of foil.

- 9 Rest, spider, slice** 2 min
Let it stand 2 minutes. Halve 3 olives for bodies and cut the other 3 into thin slivers for legs, 8 per spider. Set the spiders on the cheese, tuck basil at the stem, and slice into 8.
cut between the eyes, not through them. be kind to your pumpkin.



Ottie is covered in flour.
This is fine. This is baking.



Patch notes

- ♦ **Two pumpkins.** The bag holds two balls: make a pair, or leave one frozen.
- ♦ **On a stone?** Heat it with the oven for 30 minutes, build the pumpkin on parchment, and slide it on.
- ♦ **No nibbling.** Raw dough and flour aren't ready to eat. Wash hands and surfaces after.
- ♦ **Ovens vary.** Trust a golden crust over the clock.
- ♦ **Leftovers:** fridge up to 3 days. Reheat in a covered skillet over medium heat for about 5 minutes.



the goal. yours will be lumpier, and that's right.



carve it, bake it, share it with your favorite ghouls

