Mini Pumpkin Pizzas for a Halloween Snack Tray

1. Prepare the tray and dough

Preheat the oven and prepare the tray according to your dough package or recipe. Divide the dough into small portions and shape each into a flat round with a small stem at the top. Avoid thick centers that may cook unevenly.

2. Add a light layer of toppings

Spread sauce while leaving an edge, then add cheese. Keep the topping layer modest so the small dough bases can bake through.

3. Make simple faces

Cut topping pieces into eyes and a mouth, then place them on the cheese. Try one face with just a few pieces; very tiny details can move or disappear as the cheese melts.

4. Bake to the dough’s instructions

Use the temperature and timing appropriate to the dough and size you chose. Check that the bases are cooked through, not just that the cheese has melted. Follow any additional cooking instructions for the toppings.

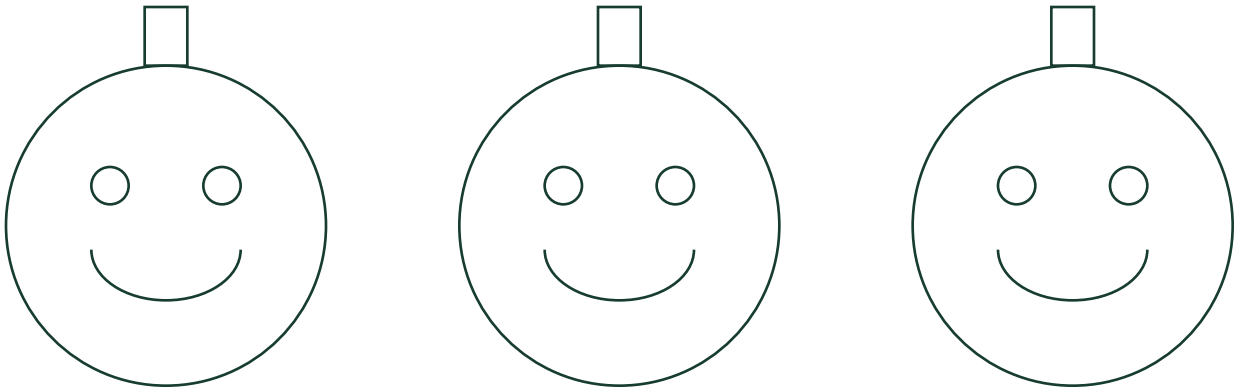
5. Finish and serve

Let the pizzas cool enough to handle. Add a fresh basil stem after baking if desired. A green-pepper stem can be baked with the pizza instead; use a size that stays supported by the base.

Creative assembly and serving-layout idea. Keep perishable ingredients chilled; check actual food and dough directions and guest needs.

Your face-layout and ingredient planner

Reference diagrams, not food-contact templates. Keep printed paper out of food and the oven. Make one trial piece before scaling the batch.



Dough package / recipe and baking directions:

Sauce, cheese and actual face toppings:

Pizzas per guest / total pizzas:

Pan batches / doneness / safe serving plan: