

Cheesy Spinach Artichoke Football Appetizer

Prep Time 3 hours 20 minutes

Cook Time 20 minutes

Total Time 40 minutes

Servings 12

INGREDIENTS

For the Homemade Overnight Pizza Dough

- 4 ½ cups flour
- 2 tsp. salt
- 1 tsp. active dry yeast
- 1 ¾ cups cold water
- ¼ cup olive oil

For the Spinach Artichoke Football

- BUBBL'R passion fruit wond'r antioxidant sparkling water for serving
- 2 mozzarella cheese sticks
- 14 oz. frozen chopped spinach thawed and squeezed dry
- 6 oz. cream cheese
- 1 cup shredded mozzarella
- ½ cup shredded parmesan
- ½ cup marinated artichokes chopped
- 2 cloves garlic minced
- ½ tsp. each onion powder, chili powder, dried Italian herbs, salt & black pepper

INSTRUCTIONS

For the Homemade Overnight Pizza Dough

1. Combine the flour, salt, and yeast in the bowl of a stand mixer.
2. Add the water and olive oil. Using the knead attachment, mix the dough until smooth and pliable, about 4-5 minutes.
3. Cover the bowl with saran wrap and store in the fridge overnight.

For the Spinach Artichoke Football

1. Preheat oven to 400F. Line a large baking sheet pan with parchment paper.
2. Combine the spinach, cream cheese, shredded mozzarella, parmesan, artichokes, garlic, and seasonings. Mix until smooth and well-combined.
3. Divide the pizza dough into 2 equal parts. Rollout each part to ¼" thickness.
4. Place one dough piece on the prepared pan.
5. On that first dough layer, evenly spread out the spinach artichoke filling. Add the second layer of pizza dough on top and gently press down to seal.
6. Using a sharp knife, carefully cut out a shape of a football. Remove excess trimming and create mini pinwheels with the scraps.
7. Follow visual instructions in the video to create the football shape.
8. Brush with an egg wash. Bake 20-25 minutes, until golden brown.
9. Slice the mozzarella sticks in half and place on the center of the football to mimic "threads."
10. Enjoy warm with BUBBL'R passion fruit wond'r Antioxidant Sparkling Water for a complementary refreshment!

