



#### Directions

1. Preheat the Westinghouse Pizza Express to 400°F.
2. Prepare basic pizza dough recipe as directed, then after the dough has risen, flatten it out and roll into a 10 inch by 12 inch rectangle.
3. Melt Butter in a small ramekin and brush onto dough using a pastry brush. Mix granulated sugar and cinnamon together and sprinkle about half onto dough. Flip dough over and repeat process , coating the other side. Using your Westinghouse pizza slicer, slice dough into 1 inch thick strips .
4. Place strips onto a non stick cookie sheet , spaced about 1/2 inch apart to allow for expansion. put into oven and cook for 20-25 minutes until golden brown. Remove from oven and let cool for 5 minutes.
5. In the meantime combine powdered sugar, cream of tartar and water (1 tablespoon at a time) until the sugar forms a thick syrup. using a spoon drizzle the sugar glaze over the cinnamon dough sticks to coat. Serve warm and enjoy!

#### Chef Rick Tip

For that sweet tooth, melt 1 cup of dark chocolate chips in a double boiler and drizzle over glazed dough sticks. For extra color, add a drop or two of food coloring to your sugar glaze.



Westinghouse

## Cinnamon & Sugar Glazed Dough sticks

#### Ingredients

- 1 Basic Pizza Dough Recipe
- 1 1/2 cups of granulated white sugar
- 1 tablespoon ground cinnamon
- 2 cups powdered sugar
- 1/4 cup water
- 1/8 teaspoon cream of tartar
- 4 tablespoons butter

