**Bacon and Mozzarella Pizza Rollups**

**Dough:**

2 cups all purpose flour

2 tsp. baking powder

½ tsp. salt

¼ tsp. pepper

1 ½ cup heavy cream

**Filling:**

1 cup chopped onions (optional)

½ cup chopped bacon

1 ½ cups shredded mozzarella cheese

1 Tbsp. oregano

Salt and pepper to taste

**Sauce:**

1 cup tomato sauce

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. oregano

Salt and pepper to taste

**INSTRUCTIONS**

1. Preheat oven to 400 degrees.
2. Over medium-high heat, fry bacon until crispy. If you are using onions, fry them in the bacon grease until slightly browned.
3. In a small bowl, mix cheese, cooked bacon, onions (if using them), oregano and salt and pepper.
4. In a separate bowl, mix all sauce ingredients together.
5. In a separate bowl, whisk flour, baking powder, and salt.
6. Stir the cream in to the flour mixture and mix just until combined. Dough will be soft and moist.
7. Roll out dough (use flour as needed) into a large rectangle.
8. Spread sauce all around the rolled out dough.
9. Sprinkle filling mixture evenly around the dough.
10. Roll dough up lengthwise so that you have a long log.
11. Cut dough log in 20-24 **even** pieces.
12. Place dough pieces flat into baking dishes.
13. Bake for 12-15 minutes or until light brown.