**Carol’s French Bread Pizzas (Traditional Pepperoni)**

It’s 1980 something…or in my case early 90’s (I feel like I’m setting up an episode of the Goldbergs), and all the rage was the Stouffer’s frozen French Bread Pizzas, which I could never have because I was allergic to milk growing up. Somehow the trend of boxed foods went out, and they aren’t so big anymore. Of course, I was devastated every time my friends talked about pizza rolls, hot pockets and Stouffer’s French Bread Pizzas because I couldn’t have them.

Fast forward to 2018 and I think we are all missing out on a quick and easy dinner that the whole family can enjoy making…and eating! So, here I am to bring French bread heaven back again! Tonight, we are making our own French Bread pizzas, but the fun part is everyone can make their own. Mom will love this recipe because all the toppings are already cooked, so you are just layering them on French Bread and then it bakes for 10-15 minutes. Voila…dinner is on the table! BUT, mom will also love this recipe because it means picky eaters will all be happy making their own! A winning recipe for everyone!

The skies the limit with toppings…I made 4 different versions to share for this week’s QFR.

So, let’s get cooking together…

**Ingredients:**

* French Bread from the Bakery (Not Baguettes, but the big, soft loaves)
* Olive Oil
* Toppings of Your Choice

Here’s the shopping list to make each version I made:

**Traditional Pepperoni:**

* Pizza Sauce
* Shredded Mozzarella Cheese
* Pepperoni

**How to Make:**

* Preheat oven to 425 Degrees Fahrenheit
* Slice French Bread loves in half and then bread in half like a sandwich
* Drizzle olive oil on top of all pieces, cut side up
* This is where the fun begins with layering!  Here’s how I made each one:

**Traditional Pepperoni:**

* Spread pizza sauce on top of your French bread
* Place generous amount of shredded mozzarella cheese on top
* Place pepperoni over top

**To Cook:**

* Place all pizzas on baking sheets (2 to a sheet usually works, so they have a chance to crisp
* Place baking sheets in oven on 425 degrees for 10-15 minutes
* Your pizzas are done when the cheese is melted, and edges start to brown.
* Remove pans from oven and let sit for 5 minutes to set up
* Cut up your French Bread pizzas and enjoy!

Now it’s your turn! Ellis and Tyler would love to see your family enjoying this French bread pizza night together… You can share your pics on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

Carol Ellingson
Z88.3’s Resident Foodie
Originally posted on [Carolbake.com](http://carolbake.com/)

**Carol’s French Bread Pizzas (Aloha Pizza)**

It’s 1980 something…or in my case early 90’s (I feel like I’m setting up an episode of the Goldbergs), and all the rage was the Stouffer’s frozen French Bread Pizzas, which I could never have because I was allergic to milk growing up. Somehow the trend of boxed foods went out, and they aren’t so big anymore. Of course, I was devastated every time my friends talked about pizza rolls, hot pockets and Stouffer’s French Bread Pizzas because I couldn’t have them.

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So, let’s get cooking together…

**Ingredients:**

* French Bread from the Bakery (Not Baguettes, but the big, soft loaves)
* Olive Oil
* Toppings of Your Choice

Here’s the shopping list to make each version I made:

**Aloha Pizza:**

* Spread pizza sauce on top of your French bread
* Place generous amount of shredded mozzarella cheese on top
* Place chopped deli ham all over top of pizza
* Place pineapple chunks all over top of pizza

**How to Make:**

* Preheat oven to 425 Degrees Fahrenheit
* Slice French Bread loves in half and then bread in half like a sandwich
* Drizzle olive oil on top of all pieces, cut side up
* This is where the fun begins with layering!  Here’s how I made each one:

**Aloha Pizza:**

* Pizza Sauce
* Shredded Mozzarella Cheese
* Chopped Ham (from the Deli)
* Pineapple Chunks

**To Cook:**

* Place all pizzas on baking sheets (2 to a sheet usually works, so they have a chance to crisp
* Place baking sheets in oven on 425 degrees for 10-15 minutes
* Your pizzas are done when the cheese is melted, and edges start to brown.
* Remove pans from oven and let sit for 5 minutes to set up
* Cut up your French Bread pizzas and enjoy!

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**Carol’s French Bread Pizzas (Pesto Caprese)**

It’s 1980 something…or in my case early 90’s (I feel like I’m setting up an episode of the Goldbergs), and all the rage was the Stouffer’s frozen French Bread Pizzas, which I could never have because I was allergic to milk growing up. Somehow the trend of boxed foods went out, and they aren’t so big anymore. Of course, I was devastated every time my friends talked about pizza rolls, hot pockets and Stouffer’s French Bread Pizzas because I couldn’t have them.

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So, let’s get cooking together…

**Ingredients:**

* French Bread from the Bakery (Not Baguettes, but the big, soft loaves)
* Olive Oil
* Toppings of Your Choice

Here’s the shopping list to make each version I made:

**Pesto Caprese:**

* Pesto Sauce (I made my own, but you can buy it in a jar if you don’t want to make it)
* Sliced Fresh Mozzarella (Usually found in the gourmet cheese section in a ball shape)
* 1-2 Roma Tomatoes

**How to Make:**

* Preheat oven to 425 Degrees Fahrenheit
* Slice French Bread loves in half and then bread in half like a sandwich
* Drizzle olive oil on top of all pieces, cut side up
* This is where the fun begins with layering!  Here’s how I made each one:

**Pesto Caprese:**

* Spread pesto sauce on top of your French bread
* Place sliced fresh Mozzarella on top of pizza
* Slice 1-2 Roma Tomatoes like thick pepperoni

**To Cook:**

* Place all pizzas on baking sheets (2 to a sheet usually works, so they have a chance to crisp
* Place baking sheets in oven on 425 degrees for 10-15 minutes
* Your pizzas are done when the cheese is melted, and edges start to brown.
* Remove pans from oven and let sit for 5 minutes to set up
* Cut up your French Bread pizzas and enjoy!

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**Carol’s French Bread Pizzas (Muffuletta)**

It’s 1980 something…or in my case early 90’s (I feel like I’m setting up an episode of the Goldbergs), and all the rage was the Stouffer’s frozen French Bread Pizzas, which I could never have because I was allergic to milk growing up. Somehow the trend of boxed foods went out, and they aren’t so big anymore. Of course, I was devastated every time my friends talked about pizza rolls, hot pockets and Stouffer’s French Bread Pizzas because I couldn’t have them.

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So, let’s get cooking together…

**Ingredients:**

* French Bread from the Bakery (Not Baguettes, but the big, soft loaves)
* Olive Oil
* Toppings of Your Choice

Here’s the shopping list to make each version I made:

**Muffuletta:**

* Spread chopped olives on top of your French bread
* Place 2 slices of provolone on top of your pizza
* Place 2 pieces of sliced Salami on top of your pizza
* Place Chopped Deli Ham all over top of pizza
* Place generous amount of shredded mozzarella cheese on top
* Spread chopped olives on top of your pizza

**How to Make:**

* Preheat oven to 425 Degrees Fahrenheit
* Slice French Bread loves in half and then bread in half like a sandwich
* Drizzle olive oil on top of all pieces, cut side up
* This is where the fun begins with layering!  Here’s how I made each one:

**Muffuletta:**

* Chopped Olives or Chopped Olive Tapenade or Salad)
* Provolone Sliced from Deli
* Salami Sliced from Deli
* Chopped ham
* Shredded Mozzarella Cheese

**To Cook:**

* Place all pizzas on baking sheets (2 to a sheet usually works, so they have a chance to crisp
* Place baking sheets in oven on 425 degrees for 10-15 minutes
* Your pizzas are done when the cheese is melted, and edges start to brown.
* Remove pans from oven and let sit for 5 minutes to set up
* Cut up your French Bread pizzas and enjoy!

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