
Spider Veggie Pizza

Ingredients

2 tubes (8-ounces each) refrigerated crescent rolls
16-ounces cream cheese, softened
¼ C mayonnaise
1 t Worcestershire
½ t garlic powder
10 - 12 drops hot pepper sauce
¾ C shredded Cheddar cheese
1/3 C chopped green pepper
1/3 C chopped fresh mushrooms
¼ C chopped onions
¼ C chopped black olives

Topping Ingredients

Broccoli - chopped
Mushrooms - chopped
Cabrini mushrooms - brown spider
Pretzel sticks - brown spider legs
Colossal black olives - black spider
Black shoestring licorice - black spider legs
Black decorating gel - brown spicer eyes
Sour cream - black spider eyes

Procedure

Unroll crescent roll onto a greased 15"x10"x1" baking pan. Seal seams and perforations; press dough up sides of pan. Prick with a fork. Bake at 375°F for 11 - 13 minutes or until golden brown; cool on a wire rack. In a mixing bowl, beat cream cheese, mayonnaise and seasonings until smooth. Stir in Cheddar cheese, green pepper, mushrooms, onions and olives. Spread over crust. Sprinkle chopped broccoli and mushrooms over pizza. **Black Spiders:** Cut black olives in half lengthwise. Cut licorice in about 2" pieces. Use 2 pieces of licorice for each black spider. Place licorice on pizza; place halved olive over licorice. Place sour cream in a small syringe or zip lock bag with a small hole in corner. Pipe on 2 eyes. **Brown Spiders:** Push 2 pretzel sticks in each mushroom for legs. Use black decorating gel to add 2 eyes. Place spider on pizza. Repeat for additional black and brown spiders.



