



## Recipe for Mini Spider Pizza

There is magic in the night when the pumpkins glow by the moonlight. Unknown

These mini spider pizzas are a cute hand-around for any adults who are trailing the streets, glass of wine in hand, behind their ghoulish offspring and you might even be able to pop one into a post trick-or-treater too. Because on Halloween, pizza = health, right? It's all relative.

### Ingredients

- Pre-made pizza bases
- Pizza sauce
- Shredded mozzarella
- Black olives (personally we prefer kalamata for the flavour but those pitted Spanish ones make a blacker spider)
- Roasted red capsicum (for red back spiders)



### Method

- Preheat the oven to 200C. With a biscuit cutter, cut out rounds of pizza base, about 8 cm in diameter.
- Okay, now even though this is very simple, the instructions sound complicated, so bear with me.
- Take 3 olives to make 2 spiders. Cut one olive in half lengthways for the spiders' bodies. Then, with the remaining two olives, cut two narrow rounds from the ends that have the smaller hole to make the two heads. Slice the remainder of those olives lengthways into eight long, narrow legs.
- If you'd like to make red back spiders, cut a narrow divot along the length of the body and cut slivers of roasted red capsicum to match.
- Arrange your pizza bases on an oven tray. Spread each round of pizza with pizza sauce and top with shredded mozzarella. Build your little spider on top – the body, the head, the little legs and the stripe.
- Bake for 5-6 minutes or until browned and appetising. Happy Halloween.



Recipe courtesy of [Dinner Ladies](https://www.dinnerladies.com.au).