



# Kids Can Cook: Cheesy Cheddar 'n Ham Loaf

**PREP TIME:** 15 minutes  
**TOTAL:** 40 minutes  
**SERVES:** 6 servings, one slice (140 g) each



## INGREDIENTS

- 1 lb. (500 g) frozen pizza dough, thawed
- 1/2 lb. (250 g) Black Forest ham
- 1 cup Kraft Double Cheddar Shreds
- 1/4 cup Miracle Whip Dressing
- 1 egg, beaten
- 1 Tbsp. Kraft 100% Parmesan Grated Cheese

## EQUIPMENT NEEDED

- Rolling pin
- Ruler
- Baking sheet
- 2 Small bowls
- Spoon
- Rubber spatula
- Kitchen scissors
- Fork
- Pastry brush
- Flour (for sprinkling)



**1. PREHEAT** oven to 350°F. Place dough on lightly floured surface; flatten slightly with hands, then roll into 12 x 8 inch rectangle with rolling pin. (If dough is difficult to roll, cover with plastic wrap and let stand at room temperature for 30 minutes before rolling out.)



**2. TOP** dough evenly with ham, overlapping slices slightly and leaving a 1/2 inch border around all sides.



**3. MIX** cheddar cheese and dressing; spread evenly over ham.



**4. MOISTEN** edges of dough with water. Starting at one of the long sides of dough, fold one third of the dough over the filling, then repeat with the other long side of dough. Firmly pinch ends of dough together to seal. Place, seam side down, on lightly greased baking sheet.



**5. CUT** 3 diagonal slits in top of dough using kitchen scissors. Brush evenly with egg; sprinkle with Parmesan cheese. Bake 35 to 40 minutes or until golden brown. Cool 10 minutes before cutting into 6 slices to serve.

(Note: Only parent should handle knives for slicing loaf.)

