

# Copycat Hot Pockets

THM: Depends on your fillings

Makes 6-8 (depending on how large you make yours)

- 1 package (batch) of [No Carb Easy Bread](#)
- optional: 1 tsp quick yeast bloomed in 2 Tbsp. warm water (just for flavor)
- Make dough of No Carb Easy Bread as directed, adding bloomed yeast if desired. Divide into 6 equal parts and spread into 4x6" rectangles on parchment paper that has been sprayed with olive oil spray. Spread as evenly as possible. Fill each with about 1/4 cup of filling below\*. Fold in two long sides, then fold in ends (it is easiest to use a bench scraper to do this). Try to completely cover the filling. If you have holes, try to cover them by adding a little extra dough. Flip over and put on a pan lined with parchment paper. OPTIONAL: Brush with an egg wash of an egg mixed with a little water.

Bake in an air fryer at 400° for 6 minutes; flip and bake for another 6 minutes. If using an oven, bake at 400° for 10 minutes on each side or until cooked through. Let sit for 30 minutes prior to eating. Freeze remaining pockets and reheat in the microwave or air fryer.

## **FILLING OPTIONS:**

\*Filling options below are enough for the entire batch. If you would like to make both flavors, split the recipes in half.

## **PIZZA FILLING:**

- 1/2 cup of no-sugar-added pizza sauce (I use [Thrive Market](#) Brand)
- 12-14 pepperoni slices
- 1/2 cup shredded mozzarella

Mix together using a food processor/chopper so it is well incorporated

After filling the dough, sprinkle the top with a little Italian seasoning or some basil, oregano, and garlic.

## **HAM & CHEDDAR FILLING:**

- 3/4 cup shredded cheddar (or cut slices of cheddar into small chunks)
- 3/4 cup diced ham

