

Spooky Ghost and Eyeball Halloween Pizzas by Adsy.Pw

Adsy.Pw · 10/10/2025



Prep Time

15

Difficult

Easy

Servings

1

Description

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Ingredients

- 1 package pizza dough (homemade or store-bought)
- 1 cup pizza sauce or marinara
- 1 ½ cups shredded mozzarella cheese
- 12–16 slices pepperoni
- 8 black olives (for “eyeballs”)
- 1 slice mozzarella or provolone (for ghost shapes)
- 1 tbsp olive oil
- Optional: fresh basil
- oregano
- or garlic powder for flavor

Instructions

1. Preheat oven: Set to 220 °C / 425 °F. Line a baking tray with parchment paper. Prepare the dough: Roll out the pizza dough to about ¼ inch thick. Use a large cookie cutter or cup to cut circles (about 3–4 inches wide). Arrange on the baking tray and brush lightly with olive oil. Add the base: Spread a thin layer of pizza sauce on each dough circle. Make the ghost pizzas: Cut ghost shapes out of mozzarella or provolone slices using a small ghost-shaped cookie cutter or knife. Place one ghost on each mini pizza and use tiny bits of black olive for the “eyes.” Make the eyeball pizzas: Place a slice of pepperoni in the center of each dough circle. Add a small piece of mozzarella or a mozzarella pearl on top
2. and press a black olive slice into the center to form a creepy eyeball. Bake: Bake for 10–12 minutes
3. or until cheese is melted and edges are golden brown. Serve: Let cool slightly and serve warm. Perfect for parties or spooky snacks!