



Pepperoni Bread

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 55 mins

Description

Pepperoni bread is like pepperoni pizza rolled up into a loaf of bread This recipe is so easy and always turns out great Everyone loves it because who can resist the delicious taste of pizza

Ingredients

- - 1 (1 pound) loaf frozen bread dough
- thawed - 1 large egg
- beaten - 4 ounces sliced pepperoni - 1 cup shredded mozzarella cheese - $\frac{1}{4}$ cup grated Parmesan cheese - 1 $\frac{1}{2}$ teaspoons Italian seasoning

Instructions

1. Place thawed dough into a bowl; cover and let rise in a warm place until doubled in volume
2. about 1 hour. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. Roll dough into a rectangle
3. then brush with beaten egg and arrange pepperoni over top. Sprinkle mozzarella
4. Parmesan
5. and Italian seasoning over pepperoni. Roll dough over fillings like a jelly roll and pinch the seam to seal. Place dough
6. seam-side down
7. onto the prepared baking sheet. Bake in the preheated oven until golden brown
8. about 40 minutes. Use a bread knife to cut loaf into slices of your desired size.