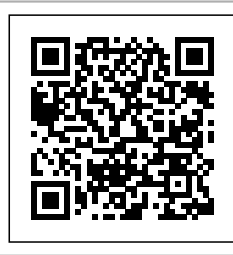


# Pepperoni Bread



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Recipe by: Laura Vitale

Serves 6 to 8

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

## Ingredients

- \_\_ 1 1lb Ball of Pizza Dough
- \_\_ About 1/2 lb of American Cheese
- \_\_ 1 cup of Shredded Mozzarella Cheese
- \_\_ 1 Pack (about 8oz) of Pepperoni
- \_\_ Freshly Grated Parmigiano Reggiano
- \_\_ 1 Tbsp of Pizza Seasoning

1) Preheat your oven to 400 degrees, line a baking sheet with parchment paper and set aside.

2) Roll the dough to about a 14 inch circle, lay the slices of american cheese in a single layer, sprinkle the mozzarella and parmigiano all over and lay the pepperoni all over that in a single layer followed by the pizza seasoning.

3) Tightly roll it like a jelly roll, pinching the seam.

4) Place it seam side down and using a small paring knife make a few slices over the top for the steam to escape.

5) Bake for 25 to 30 minutes or until golden brown.

