Pepperoni Pizza Bites



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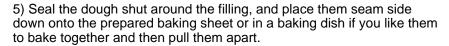
makes 24

Prep Time: 15 minutes Cook Time: 20 minutes

Ingredients

- __1 lb Ball of Pizza Dough, store bought or homemade
- __4 oz of Mozzarella, cubed
- __Pepperoni, enough to stuff the dough
- __Italian Seasoning
- 1/4 cup of Olive Oil
- __2 Cloves of Garlic, grated finely
- __Marinara Sauce, to serve

- 1) Preheat your oven to 425 degrees. Brush a baking dish with a little olive oil and set aside.
- 2) Dump your pizza dough on a floured surface and roll it out so that it's nice and thin but not too thin that it breaks up too easily.
- 3) Cut the dough into 24 pieces.
- 4) Fill each piece with a piece of cheese, and a couple pieces of pepperoni.



- 6) In a small bowl, mix together the granulated garlic, Italian seasoning and black pepper, set aside.
- 7) Brush the top with olive oil, and then evenly sprinkle over the garlic and seasoning blend.
- 8) Bake them for about 20 minutes or until golden brown.
- 9) Serve with your favorite marinara sauce.

For the Pizza Dough:

- 3 1/2 cups of All Purpose Flour
- 2 tsp Salt
- 1 tsp Sugar
- 2 Tbsp of Extra Virgin Olive Oil
- 1 1/3 cups of Warm Water, 110 degrees
- 1 Envelope of Yeast

Process:

1) Add the yeast and sugar to the warm water and set it aside for about 3 minutes.



- 2) In the bowl of a standing mixer, fitted with a dough attachment, mix together the flour, salt, and olive oil. Stir the yeast in the water to make sure its all dissolved and add it to the flour mixture.
- 3) With the speed on medium, mix until everything is combined. Reduce the speed to low and mix for 10 minutes.
- 4) Oil a large bowl with some olive oil and set aside.
- 5) When the dough is nice and smooth, dump it on your work surface and just pull it together into a ball.
- 6) Place it seam side down in the oiled bowl and brush the top with a little oil as well. Cover with plastic wrap and place it somewhere warm to rise and double in volume.