

# PEPPERONI ROLL

Servings: 04+

Preparation time: 30 minutes

Cook time: 30 minutes



*These pepperoni rolls are a kids' favorite to make and EAT! You will have to force yourself to stop eating them! Don't make these if you are squeamish about carbs and calories—just indulge! Pair with your favorite beverage and beer!*

## Ingredients

1. *A loaf of your Favorite Frozen Dough (I use Rhodes Frozen White Bread*
2. *2 Eggs*
3. *Parmesan Cheese*
4. *Mozzarella Cheese*
5. *Sliced Pepperoni (one 6oz bag does the trick)*
6. *3 TBSP Butter*
7. *2 tsp Garlic Powder*
8. *Italian Seasoning*
9. *Pizza Sauce*

## Directions

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1. Follow instructions on bread package for thawing bread. Once thawed, flour countertop and roll out loaf into a rectangle.
2. Preheat oven to 350 degrees.
3. Beat eggs. Add parmesan cheese until mixture has medium consistency.
4. Spread egg mixture over bread loaf without running it over the sides of the dough.
5. Layout pepperoni over egg mixture until bread dough is completely covered.
6. Sprinkle/saturate mozzarella over the top of the pepperoni.
7. Carefully roll your dough to form a roll. Place roll on baking sheet.
8. Melt your butter and add garlic salt. Brush over the top of your bread dough.
9. Sprinkle Italian seasoning over the top of your butter/garlic power mixture.
10. Bake about 20-30 minutes until loaf is golden brown and knife inserted into the middle of the roll is hot.
11. Cool and slice.
12. Service with a side of your favorite pizza/marinara sauce.