

Muffin Tin Pizza Bombs

Recipe makes 12

INGREDIENTS

Cooking spray

1 lb. pizza dough, at room temperature for 1 hour

6 teaspoons marinara sauce, divided, plus more for serving

24 slices of pepperoni, or mini pepperoni

6 ounces low-moisture mozzarella cheese, cut into 12 pieces

4 Tablespoons unsalted butter, melted

1/4 teaspoon garlic powder

1/4 teaspoon salt

1/4 cup grated Parmesan cheese, divided

1 1/2 teaspoons Italian seasoning, divided



Recipe adapted from:
www.thekitchn.com



DIRECTIONS

1. Arrange a rack in the middle of the oven and heat to 375 F. Coat a 12-cup muffin tin with cooking spray.
2. Divide pizza dough into 12 equal portions. Working with one piece of dough at a time, roll into a ball, then use your fingers to flatten and stretch into a 3- to 4-inch round. Repeat with remaining dough balls.
3. Place 1/2 teaspoon of marinara sauce into the center of each flattened dough round (do not spread the sauce out), top with 1 cube of mozzarella and 2 slices of pepperoni. Fold the edges of the dough up and around the filling, then pinch them together to seal, forming a small bundle.
4. Stir the melted butter, garlic powder, and salt together in a small bowl. Dip the pizza bombs, one at a time, into the butter mixture, and turn to coat. Place seam-side down into each muffin well. Sprinkle the top of each pizza bomb with 1/4 teaspoon Parmesan cheese and a pinch of Italian seasoning.
5. Bake until golden brown, 15-20 minutes. Remove from the pan and cool for 5 minutes or until cool enough to handle. Serve with marinara sauce.

