

PIZZA PULL-APART BREAD

September 19

National Pepperoni Pizza Day



INGREDIENTS

- 12 Ounce Can of Refrigerated Biscuit Dough (enriched or whole grain rich)
- 12 Ounces Shredded Mozzarella Cheese
- ½ Cup Pizza Sauce
- (1) 3.5 Ounce Bag Sliced Pepperoni

DIRECTIONS

1. Preheat the oven to 350°. Grease a 10-inch (25 cm) bread loaf with nonstick spray.
2. Tear a biscuit in half and flatten to approximately 2 inches (5 cm) wide. Top with ½ teaspoon pizza sauce, 2 slices of pepperoni, and 1 teaspoon mozzarella. Repeat this step with the rest of the biscuits.
3. Arrange the layer of pizza slices or discs in the prepared bread loaf pan (horizontally) and top with ⅓ of the remaining mozzarella.
4. Bake for 30–35 minutes, until the biscuit dough is golden brown and the cheese is bubbling between the slices. Let cool for 2–3 minutes before transferring to a serving platter.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Lunch/Supper

YIELD

10 Pull-Aparts

PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Pull-Apart	1½ Pull-Aparts	2 Pull-Aparts	2 Pull-Aparts