

Cheesy Pepperoni Rolls - A Gooey, Easy Crowd-Pleaser

Few things beat the comfort of warm bread stuffed with melty cheese and spicy pepperoni.



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can refrigerated pizza dough (or crescent dough sheet)
- 1 cup shredded mozzarella cheese
- 20-30 slices pepperoni
- 2 tbsp melted butter
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp Italian seasoning
- Marinara sauce, for dipping

DIRECTIONS

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. Unroll the dough and cut into 8 equal rectangles or long strips.
3. Layer pepperoni slices and sprinkle mozzarella cheese down the center of each strip.
4. Roll up tightly like a pinwheel and place each roll seam-side down on the baking sheet.
5. Brush with melted butter, then sprinkle with garlic powder and Italian seasoning.
6. Bake for 12-15 minutes, or until golden brown and bubbly.
7. Serve warm with marinara sauce on the side for dipping.

TIPS FOR SUCCESS

Seal the edges well so the cheese doesn't leak out during baking.

Let them cool for 5 minutes before serving-they're hot and gooey inside!

Great for freezing : Bake, cool, and freeze.

Reheat in a toaster oven or air fryer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-pepperoni-rolls-a-gooey-easy-crowd-pleaser/>