

Bite-Sized Pepperoni Pizza Muffins - Easy, Cheesy, and Perfect for Parties

If you're a fan of pizza (and who isn't?), you're going to love these



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 150g all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 100 ml milk
- 1 large egg
- 50g melted butter
- 100g shredded mozzarella cheese
- 50g mini pepperoni slices
- 100g marinara sauce
- Fresh basil, chopped (for garnish)

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 190°C (375°F). Grease a muffin tin or line it with muffin liners.
- 2. Mix the Dry Ingredients:** In a large bowl, whisk together the flour, baking powder, and salt.
- 3. Combine the Wet Ingredients:** In another bowl, mix the milk, egg, and melted butter until smooth.
- 4. Make the Batter:** Slowly add the wet mixture into the dry ingredients, stirring gently until just combined—don't overmix!
- 5. Add the Pizza Goodness:** Fold in the shredded mozzarella and mini pepperoni slices until evenly distributed.
- 6. Fill the Muffin Tin:** Spoon the batter into each muffin cup, filling about $\frac{3}{4}$ full. Top each with a small dollop of marinara sauce.
- 7. Bake to Perfection:** Bake for 15-20 minutes, or until the tops are golden brown and a toothpick inserted in the center comes out clean.
- 8. Cool and Serve:** Let muffins cool slightly in the tin, then transfer to a wire rack. Garnish with chopped basil and serve warm.

SWAPS & NOTES

Cheese: Try sharp cheddar or a pizza blend instead of mozzarella for extra flavor.

Pepperoni Substitute: Swap with diced ham, cooked bacon, or go vegetarian with chopped mushrooms or bell peppers.

Gluten-Free: Use a 1:1 gluten-free flour blend.

Dairy-Free: Substitute plant-based cheese and butter alternatives.

TIPS FOR SUCCESS

Don't overmix the batter-this keeps the muffins fluffy.

Use pre-shredded cheese to save time (or shred fresh for maximum melt).

Mini muffin tins work great for party-friendly bites-just reduce the baking time to 10-12 minutes.

Store leftovers in an airtight container and reheat in the oven or air fryer for best texture.

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

Original recipe: <https://chefmaniac.com/bite-sized-pepperoni-pizza-muffins-easy-cheesy-and-perfect-for-parties/>