

## Sourdough Discard Pepperoni Pizza Rolls - The Ultimate Cheesy Snack

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**OVEN**  
**375°F**

**TIME**  
**7 min**

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### INGREDIENTS

For the Dough:

- 1 cup all-purpose flour
- $\frac{1}{2}$  cup sourdough discard (unfed is fine)
- $\frac{1}{2}$  tsp instant yeast
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp sugar
- ... cup warm water (plus more if needed)
- 1 tbsp olive oil

For the Filling:

- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup sliced pepperoni (or mini pepperoni)
- ... cup pizza sauce (plus more for dipping)
- $\frac{1}{2}$  tsp dried oregano
- ... tsp garlic powder

Optional Topping:

- 1 tbsp melted butter
- 1 tbsp grated Parmesan cheese
- Pinch of Italian seasoning

### DIRECTIONS

- 1.** Make the Dough: In a large bowl, mix together flour, sourdough discard, instant yeast, salt, and sugar. Add warm water and olive oil. Stir until a soft dough forms.
- 2.** Knead for 5-7 minutes until smooth and elastic. Add a teaspoon or two of water if dough feels dry.
- 3.** Cover the bowl and let the dough rise in a warm spot for 1 hour, or until puffy.
- 4.** Preheat Oven & Roll Out: Preheat your oven to 375°F (190°C). Lightly flour your surface and roll the dough into a 10x14 inch rectangle.
- 5.** Add the Filling: Spread pizza sauce over the dough, leaving a small border around the edges. Sprinkle mozzarella evenly over the sauce, followed by pepperoni, oregano, and garlic powder.
- 6.** Roll & Slice: Starting from the long edge, roll up the dough tightly like a cinnamon roll. Pinch the seam to seal, then slice into 10-12 even rolls using a serrated knife.
- 7.** Bake: Place the rolls cut-side down on a greased or parchment-lined baking sheet. Bake for 18-22 minutes, until golden brown and bubbly.
- 8.** Add the Finishing Touches (Optional): Brush warm rolls with melted butter and sprinkle with Parmesan and Italian seasoning for that irresistible pizzeria finish.

### TIPS FOR SUCCESS

Use a sharp knife or dental floss to cut clean slices without squishing the roll.

Let them cool slightly before serving to avoid molten cheese spills.

Prep ahead: Make and chill the dough up to 24 hours in advance-just bring to room temp before rolling.

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

Original recipe: <https://chefmaniac.com/sourdough-discard-pepperoni-pizza-rolls-the-ultimate-cheesy-snack/>