

Bite-Sized Pepperoni Pizza Muffins Everyone Will Fight Over

Mini Pepperoni Pizza Cups ??



OVEN
400°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can refrigerated biscuit dough (8-count)
- 1 cup pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- 12 slices pepperoni
- 1 teaspoon Italian seasoning
- Cooking spray (for greasing the muffin tin)

DIRECTIONS

- 1.** Preheat and Prep: Preheat oven to 200°C (400°F). Lightly grease a standard muffin tin with cooking spray or olive oil.
- 2.** Form the Cups: Separate biscuit dough and flatten each piece slightly with your fingers. Press each round into a muffin tin cup, pressing up the sides to form a well.
- 3.** Assemble: Add 1 spoonful of pizza sauce to each dough cup. Sprinkle mozzarella cheese on top, then add 1 slice of pepperoni. Finish with a pinch of Italian seasoning.
- 4.** Bake: Bake for 12-15 minutes, or until the dough is golden brown and the cheese is bubbling.
- 5.** Cool and Serve: Let cool for 3-5 minutes before removing from the tin. Serve warm and watch them disappear!

TIPS FOR SUCCESS

Customize the toppings : Try mini meatballs, chopped bell peppers, olives, or jalapeños Want extra crispy bottoms?

Sprinkle a little Parmesan under the dough in each cup For added fun, serve with ranch dressing or extra pizza sauce on the side Use mini pepperoni slices or cut regular slices into quarters for better fit

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

Original recipe: <https://chefmaniac.com/bite-sized-pepperoni-pizza-muffins-everyone-will-fight-over/>