

Easy Pepperoni Pizza Mini's: Quick & Cheesy Muffin Bites

Get ready for a fun, bite-sized burst of pizza goodness with these incredible



OVEN
375°F

TIME
20 min

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INGREDIENTS

3/4 cup all-purpose flour
2 tsp baking powder
1/2 tsp salt
1/2 cup milk (whole or 2% recommended)
1 large egg
1/4 cup melted butter (unsalted recommended)
1/2 cup mozzarella cheese, shredded (divided)
1/2 cup mini pepperoni slices (plus extra for topping)
1/2 cup marinara sauce
Fresh basil, chopped for garnish (optional)

DIRECTIONS

1. Let's get these delicious : Pepperoni Pizza Mini's baking!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Prepare : Muffin Tin: Grease a standard 12-cup muffin tin well with cooking spray or butter, or line it with paper muffin liners.
4. Mix : Dry Ingredients: In a medium-sized bowl, whisk together the 3/4 cup all-purpose flour, 2 teaspoons baking powder, and 1/2 teaspoon salt until well combined.
5. Mix : Wet Ingredients: In another separate bowl, whisk together the 1/2 cup milk, 1 large egg, and 1/4 cup melted butter until smooth.
6. Combine & : Add Cheese: Pour the wet ingredients into the dry ingredients. Mix gently with a wooden spoon or spatula until just combined. Be careful not to overmix. Gently fold in half (1/4 cup) of the shredded mozzarella cheese.
7. Assemble : Muffins (Layering): Spoon a layer of batter into the bottom of each muffin cup, filling it about one-third full. Add a small dollop (about 1 teaspoon) of marinara sauce into the center of the batter in each cup, followed by a few mini pepperoni slices. Top with more batter, filling the muffin cups about two-thirds full.
8. Final : Toppings: Sprinkle the remaining 1/4 cup of shredded mozzarella cheese and a few more mini pepperoni slices on top of each muffin.
9. Bake: Place the muffin tin in the preheated oven and bake for 20 minutes, or until the muffins are golden brown around the edges and cooked through (a toothpick

inserted into the center should come out clean).

10. Garnish and : Serve: Let the muffins cool slightly in the muffin tin for a few minutes before transferring them to a wire rack. Garnish with chopped fresh basil if desired. Serve warm.

SWAPS & NOTES

Mini Pepperoni Slices: Mini pepperoni are ideal as they fit well into the muffin cups and distribute evenly.

If you only have regular pepperoni, you can chop them finely.

Mozzarella Cheese: Shredded mozzarella is best for meltiness.

You can use a pizza blend or a mix of mozzarella and provolone.

TIPS FOR SUCCESS

Don't Overmix Batter: This is key for tender muffins.

Mix only until the dry ingredients are just incorporated.

Grease Well: Ensure your muffin tin is well greased (or use liners) to prevent sticking, especially with the cheese.

Layering: Layering the ingredients ensures every bite has sauce, pepperoni, and cheese.

