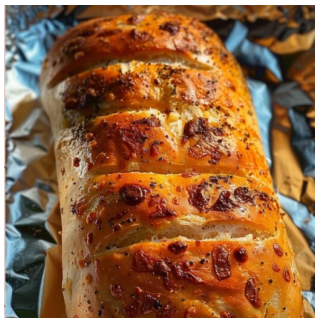


Campfire Pizza Breads: Easy Roasted Pizza Dough & Toppings

Get ready for a delicious twist on pizza night - these



TIME
5 min

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INGREDIENTS

- 1 can (13.8 oz) pizza dough (refrigerated, or your favorite homemade dough)
- 1/2 jar (about 8 oz) pizza sauce
- 1 package (3-5 oz) pepperoni slices or other favorite pizza toppings
- 1-2 cups mozzarella or mixed shredded cheese (Italian blend, provolone, etc.)
- 4 tbsp butter, melted (optional, for brushing)
- 2 tbsp garlic powder (optional, for brushing)
- 1 tsp oregano (optional, for brushing)
- 1 tsp basil (optional, for brushing)

DIRECTIONS

1. Let's get these delicious : Campfire Pizza Breads wrapped and roasted!
2. Prepare : Pizza Dough: Roll out your can of refrigerated pizza dough (or homemade dough) on a piece of heavy-duty aluminum foil. Aim for a nice, flat rectangle or oval, about 1/4 to 1/2 inch thick, leaving enough foil around the edges to fully wrap the bread later.
3. Spread : Sauce: Spread a generous layer of pizza sauce evenly all over the dough, leaving about a 1-inch border around the edges.
4. Add : Cheese & Toppings: Sprinkle plenty of shredded cheese (about half of your 1-2 cups) over the sauce. Then, load on your favorite toppings, like pepperoni slices. Don't overfill, or it will be hard to roll and seal.
5. Roll & : Seal Dough: Carefully roll up the longer sides of the dough inwards towards the center, overlapping them to enclose all the toppings. Pinch the dough tightly along the seam at the bottom and pinch the ends closed to seal it like you're crafting a cozy little bread loaf or log.
6. Prepare : Garlic Butter (Optional): If you're feeling extra (who isn't for a campfire treat?), in a small bowl, combine the 4 tablespoons melted butter with 2 tablespoons garlic powder, 1 teaspoon oregano, and 1 teaspoon basil. Stir well to combine.
7. Brush & : Season (Optional): Generously brush the outside of your rolled pizza bread with the melted garlic butter mixture.
8. Wrap in : Foil: Carefully wrap your entire creation

tightly in aluminum foil, ensuring it's sealed up securely to prevent any contents from escaping and to cook evenly.

9. **Cook : Over Campfire:** Place the foil-wrapped pizza bread directly on a grill grate over the campfire coals, or directly in the embers (ensure the fire is not too hot, use indirect heat if possible). Turn the packet every 5 minutes to ensure even cooking. Cook for approximately 15-25 minutes total, or until it's golden brown and gooey inside. The cooking time will vary greatly depending on the heat of your campfire. **Check for Doneness:** Carefully unwrap one corner of a packet to check the dough for doneness - it should be cooked through, no longer raw, and the cheese should be melted and bubbly.
10. **Serve:** Once cooked, carefully remove the packets from the fire (they will be hot!). Let them cool for a few minutes before carefully unwrapping.
11. **Enjoy your cheesy, delicious : Campfire Pizza Bread** around the glow of the fire!

SWAPS & NOTES

Pizza Dough: Refrigerated canned pizza dough is super convenient.

You can use homemade pizza dough as well.

Pizza Sauce: Use your favorite brand of pizza sauce.

Toppings: Pepperoni is classic, but go wild with your favorite pizza toppings!

TIPS FOR SUCCESS

Heavy-Duty Foil: Use heavy-duty aluminum foil, or double-wrap with regular foil, to prevent tearing and burning over the campfire.

Don't Overfill: Overfilling will make it hard to roll and seal, and might cause leaks.

Seal Tightly: Pinch the dough seams and ends very tightly to keep all the delicious fillings inside.

Consistent Campfire Heat: Try to cook over consistent, medium heat from glowing coals rather than direct flames, which can burn the outside too quickly.

