

Cheesy Pepperoni Pizza Muffins - Quick, Kid-Friendly & Delicious

Pizza Muffins - All the Flavor of Pizza in One Cheesy Bite



OVEN
375°F

TIME
10 min

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INGREDIENTS

1 can (16 oz) refrigerated biscuit dough
1/2 cup pizza sauce
1 cup shredded mozzarella cheese
1/2 cup mini pepperoni slices or diced pepperoni
1/4 cup grated Parmesan cheese
1/4 tsp garlic powder
1/2 tsp Italian seasoning
Optional add-ins: diced bell peppers, mushrooms, onions

DIRECTIONS

1. Step 1: Prep Your Pan: Preheat your oven to 375°F (190°C) and grease a 12-cup muffin tin thoroughly.
2. Step 2: Cut & Combine: Cut each biscuit into quarters and toss into a large bowl. Add:
3. Pizza sauce
4. Mozzarella
5. Pepperoni
6. Parmesan
7. Garlic powder
8. Italian seasoning
9. Optional: chopped veggies
10. Toss gently until everything is well coated.
11. Step 3: Fill the Muffin Tin: Spoon the mixture evenly into the prepared muffin cups. Press lightly to pack the biscuit pieces together-they'll expand as they bake.
12. Step 4: Bake: Bake for 15-18 minutes, or until the muffins are golden brown and bubbly.
13. Step 5: Cool & Serve: Let cool in the pan for 5 minutes, then use a knife to loosen and lift. Serve warm with extra pizza sauce for dipping!

SWAPS & NOTES

& Swaps Biscuit Dough : Use store-bought or homemade-just make sure it's a fluffy variety (like Pillsbury Grands).

Cheese : Mozzarella is classic, but cheddar or provolone work too.

Sauce : Try marinara or even pesto for a twist.

Add Veggies : Finely dice to avoid sogginess.

