

Easy Pepperoni Pizza Minis: Perfect Party Appetizer

Here's what you'll need to create these delightful Pepperoni Pizza Minis:



OVEN
375°F

TIME
20 min

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INGREDIENTS

$\frac{3}{4}$ cup all-purpose flour
2 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup milk (any kind)
1 large egg
... cup melted butter
 $\frac{1}{2}$ cup mozzarella cheese, shredded
 $\frac{1}{2}$ cup mini pepperoni slices
 $\frac{1}{2}$ cup marinara sauce (your favorite jarred or homemade)
Fresh basil, chopped (for garnish, optional)

DIRECTIONS

1. Follow these simple steps to bake your cheesy and delicious Pepperoni Pizza Minis:
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Prepare : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. Set aside.
4. Prepare : Wet Ingredients: In another separate bowl, whisk together the milk, large egg, and melted butter until well combined.
5. Combine & : Fold in Cheese: Pour the wet ingredients into the bowl with the dry ingredients. Mix until just combined; don't overmix. Then, gently fold in half of the shredded mozzarella cheese into the batter.
6. Assemble the : Minis: Generously grease a 12-cup muffin tin (or use paper liners sprayed with non-stick spray). Spoon a layer of batter (about 1 tablespoon) into the bottom of each muffin cup.
7. Add : Fillings: On top of the first batter layer, add about a teaspoon of marinara sauce to the center of each muffin cup, followed by a few mini pepperoni slices.
8. Top & : Garnish: Spoon the remaining batter over the fillings, filling each muffin cup about two-thirds full. Sprinkle the remaining mozzarella cheese over the top of each muffin. Place a few more mini pepperoni slices on top of the cheese for a nice presentation.
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 of the batter part should

come out clean.

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

SWAPS & NOTES

Pepperoni: Mini pepperoni slices are perfect for these small bites, but you can chop regular-sized pepperoni if mini ones aren't available.

For extra crispiness, some people like to pre-cook the pepperoni slightly to render some fat.

Cheese: Mozzarella is classic, but feel free to mix it up!

A blend of mozzarella and provolone, or even a touch of Parmesan, would be delicious.

TIPS FOR SUCCESS

Don't Overmix: When combining wet and dry ingredients, mix only until just combined.

Overmixing develops gluten and can lead to tough muffins.

Grease Muffin Tin Well: Even with a non-stick tin, thoroughly greasing each cup (or using paper liners) will ensure your pizza minis pop out easily.

Don't Overfill: Fill muffin cups about two-thirds full to prevent overflow.

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

Original recipe: <https://chefmaniac.com/easy-pepperoni-pizza-minis-perfect-party-appetizer/>