

Easy Pizza Monkey Bread: The Perfect Party Appetizer

Cheesy, Pull-Apart Pizza Monkey Bread: A Fun Twist on a Classic



OVEN
350°F

TIME
35-40 min

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INGREDIENTS

32 ounces refrigerated canned biscuits, cut into quarters
6 ounces pepperoni, sliced and halved
2 cups mozzarella cheese, shredded
½ cup Parmesan cheese, grated
1/3 cup butter, melted
1 tablespoon Italian seasoning
½ teaspoon garlic powder
... teaspoon garlic salt
Red pepper flakes, optional
Fresh parsley, for garnish
Marinara sauce, for dipping

DIRECTIONS

- 1.** Prep the : Oven and Pan: Preheat your oven to 350°F (175°C). Generously spray a standard-sized Bundt pan with nonstick cooking spray to prevent the bread from sticking.
- 2.** Cut the : Biscuits: Open the cans of refrigerated biscuits. On a clean cutting board, cut each biscuit into quarters. If you're using larger pepperoni slices, cut them in half.
- 3.** Combine : Ingredients: In a large mixing bowl, combine the quartered biscuit pieces, halved pepperoni slices, shredded mozzarella cheese, grated Parmesan cheese, melted butter, Italian seasoning, garlic powder, and garlic salt. If you're using them, add the red pepper flakes now.
- 4.** Toss and : Coat: Using your hands or a large spatula, gently toss all the ingredients together until every piece of biscuit and pepperoni is coated in the butter, cheese, and seasoning mixture.
- 5.** Transfer to : Pan: Pour the entire mixture into the prepared Bundt pan. Use your hands to gently spread it out evenly. Don't press it down too hard; you want it to have room to expand.
- 6.** Bake: Place the Bundt pan in the preheated oven and bake for 35-40 minutes. To prevent the top from getting too brown while the center cooks, cover the pan loosely with foil for the last 10 minutes of baking. The bread should be golden brown and cooked through.
- 7.** Invert and : Serve: Once baked, let the monkey bread cool in the pan for about 5 minutes. This allows it to set slightly. Then, carefully place a large plate over the Bundt pan and, using oven mitts, quickly and

confidently flip it over to release the bread.

8. Garnish and : Enjoy: Garnish the warm pizza monkey bread with a sprinkle of fresh parsley for a pop of color. Serve it immediately with warm marinara sauce on the side for dipping.

SWAPS & NOTES

Canned Biscuits : The recipe calls for 32 ounces of canned biscuits, which is typically two large cans.

You can use any type of refrigerated biscuit you prefer, but a flaky biscuit works exceptionally well.

Cheese : Mozzarella is a must for that classic pizza stretch, and Parmesan adds a salty, nutty depth of flavor.

Feel free to experiment with other cheeses like provolone or an Italian blend for a different twist.

TIPS FOR SUCCESS

Don't Forget the Spray : A well-greased Bundt pan is the key to an easy release.

Be generous with the nonstick spray.

Cover to Prevent Burning : The foil is a crucial step to prevent the cheese and pepperoni on the outside from burning before the inside of the bread is fully cooked.

Let it Rest : The 5-minute rest after baking is important.

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

Original recipe: <https://chefmaniac.com/easy-pizza-monkey-bread-the-perfect-party-appetizer/>