

Pizza Cupcakes: The 25-Minute Appetizer That Feeds a Crowd (Kids Love Them!)

The Ultimate Pizza Cupcakes: Your Favorite Pizza, Bite-Sized and Ready in 25 Minutes



TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

? Swaps and Notes:

Dough: While crescent rolls are my go-to for their buttery texture and easy shape, you can use refrigerated biscuit dough (flattened) or even pre-made pizza dough cut into squares.

Sauce: No pizza sauce? Use a thick pasta sauce like the one from my famous classic spaghetti recipe with homemade sauce.

Meat: Swap the pepperoni for cooked, crumbled sausage, diced ham, or shredded leftover rotisserie chicken.

Cheese: Use a blend of mozzarella and provolone for a sharper, stretchier melt.

??? Step-by-Step Instructions:

Step 1: Prep and Preheat:

Step 2: Form the Cups:

Step 3: Layer the Fillings:

Step 4: Top and Season:

Step 5: Bake and Serve:

? Tips for Success:

Don't Overfill: The biggest mistake is adding too much sauce or too many toppings. Keep the fillings light to ensure the crescent dough cooks through and crisps up properly.

Use Quality Cheese: The quality of the mozzarella makes a difference in the melt. Freshly grated is best, but if using pre-shredded, make sure it's low-moisture.

Prevent Sticking: Don't skimp on the non-stick spray, especially around the rim of the muffin cups. This is key for easy removal.

? **Serving Suggestions and Pairings:**

Dips: Serve with an extra bowl of warm marinara for dipping, or elevate the spread with a savory, cheesy dip like this amazing this crockpot nacho dip is the reason I never have leftovers.

Salad: A simple, crisp Caesar Salad or a fresh Greek Salad cuts through the richness beautifully.

Drinks: Pair with a cold light beer like a Pilsner or Lager, or a classic, crisp Coca-Cola. For something with a bit more zing, a homemade lemonade is always a winner.

? **Nutritional Information Per Serving:**

? **Storage and Leftover Tips:**

Storage: Store cooled pizza cupcakes in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat them in a toaster oven or air fryer at 300°F for 5-8 minutes until the cheese is melted and the crust is crispy again.

Microwaving is not recommended as it will make the dough soggy.

? **More Recipes You Will Love:**

For another easy crowd-feeding appetizer, try my these sheet pan quesadillas are my favorite way to feed a crowd fast.

If you're hosting a party and want another fun, interactive food option, you absolutely need my this walking taco bar is my favorite no-fuss way to feed a crowd.

For another cheesy comfort food, look no further than these easy cheesy chicken sliders with marinara garlic butter.

Need a sweet treat to balance out the savory? You won't regret making the best peanut butter brownies I've ever made and I've made a lot.

? **Final Thoughts:**

DIRECTIONS

1. **Prep :** Time: 10 minutes | **Cook Time:** 15 minutes | **Total Time:** 25 minutes | **Servings:** 16 pizza cupcakes
2. **Step 1: Prep and Preheat:** Preheat your oven to 375°F (190°C). Spray a standard 12-cup muffin tin generously with non-stick cooking spray. You want to make sure these pop out cleanly!
3. **Step 2: Form the Cups:** Unroll the can of crescent dough and separate it into the eight triangles along the perforations. Cut each triangle in half to create 16 smaller pieces. Press each dough piece into the bottom and up the sides of the muffin cups to form a small, sturdy base.
4. **Step 3: Layer the Fillings:** Add about 1 teaspoon of pizza sauce into the center of each dough cup. Don't overdo the sauce, or the dough will get soggy!
5. **Step 4: Top and Season:** Sprinkle generously with shredded mozzarella, then top with mini pepperoni and any other toppings you are using (like those optional olives or bell peppers). Finish with a light sprinkle of Italian seasoning, garlic powder, and the grated Parmesan cheese.
6. **Step 5: Bake and Serve:** Bake for 12-15 minutes, or until the crescent dough is golden brown and the cheese is melted, bubbly, and slightly caramelized around the edges.
7. Let the pizza cupcakes cool in the pan for 2-3 minutes. Use a butter knife or small offset spatula to gently lift and remove them from the tin. Serve warm!
8. ? **Tips for Success: Don't Overfill:** The biggest mistake is adding too much sauce or too many toppings. Keep the fillings light to ensure the crescent dough

cooks through and crisps up properly.

9. Use : Quality Cheese: The quality of the mozzarella makes a difference in the melt. Freshly grated is best, but if using pre-shredded, make sure it's low-moisture.
10. Prevent : Sticking: Don't skimp on the non-stick spray, especially around the rim of the muffin cups. This is key for easy removal.
11. ? Serving Suggestions and Pairings: These pizza cupcakes are the perfect party food. They pair wonderfully with other simple, fun appetizers:
12. Dips: Serve with an extra bowl of warm marinara for dipping, or elevate the spread with a savory, cheesy dip like this amazing this crockpot nacho dip is the reason I never have leftovers.
13. Salad: A simple, crisp Caesar Salad or a fresh Greek Salad cuts through the richness beautifully.
14. Drinks: Pair with a cold light beer like a Pilsner or Lager, or a classic, crisp Coca-Cola. For something with a bit more zing, a homemade lemonade is always a winner.
15. ? Nutritional Information Per Serving:
(Approximate, based on ingredients listed)
16. Export to : Sheets
17. ? Storage and Leftover Tips: These are best served fresh, but leftovers are a fantastic quick snack!
18. Storage: Store cooled pizza cupcakes in an airtight container in the refrigerator for up to 3 days.
19. Reheating: Reheat them in a toaster oven or air fryer at 300°F for 5-8 minutes until the cheese is melted and the crust is crispy again. Microwaving is not recommended as it will make the dough soggy.
20. ? More Recipes You Will Love: If you enjoyed the simple, crowd-pleasing nature of these pizza cupcakes, you'll love these other recipes from ChefManiac:
21. For another easy crowd-feeding appetizer, try my these sheet pan quesadillas are my favorite way to feed a crowd fast.
22. If you're hosting a party and want another fun, interactive food option, you absolutely need my this walking taco bar is my favorite no-fuss way to feed a crowd.
23. For another cheesy comfort food, look no further than these easy cheesy chicken sliders with marinara garlic butter.
24. Need a sweet treat to balance out the savory? You won't regret making the best peanut butter brownies I've ever made and I've made a lot.
25. ? Final Thoughts: The Pizza Cupcake is proof that great food doesn't have to be complicated. It's a perfect convergence of classic flavors, simple ingredients, and a rapid cooking time. Whether you're making these for a kids' party, a football Sunday, or just a quick fix on a Tuesday, they are guaranteed to be a hit.

SWAPS & NOTES

Refrigerated Crescent Roll Dough (8-count) 1 can The buttery, classic kind works best.

Pizza Sauce 1/2 cup Your favorite jarred marinara or pizza sauce.

Shredded Mozzarella Cheese 1 cup Low-moisture, part-skim shreds well and melts beautifully.

Mini Pepperoni Slices 1/2 cup The little ones look great and fit perfectly.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/pizza-cupcakes-the-25-minute-appetizer-that-feeds-a-crowd-kids-love-them/>