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Senior  
Grains  
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## Pepperoni Bread

1 box of pizza dough mix

2 –3 teaspoons dried basil

1/4 pound thinly sliced pepperoni

1 1/2 to 2 cups grated mozzarella or  
another cheese you like

Prepare pizza dough according to package directions

Dust a large baking sheet with meal

Press or roll dough into a 12x14 inch rectangle. Brush the surface of the dough with a little water then sprinkle basil over the dough.

Arrange the pepperoni in long rows leaving a 1 inch border on all sides. Then sprinkle on the cheese.

Starting at the long edge closest to you, roll the dough snugly. Tightly pinch together the dough along the seam to seal it, then pinch the ends closed and tuck them under.

Transfer the log on the baking sheet seam side down and loosely cover it with oiled plastic wrap. Let the dough rest about 15 minutes in a warm spot while you heat the oven to 400 degrees.

Remove the plastic wrap and bake the loaf for about 35 minutes, until dark and crusty on all sides.

Serve warm with marinara sauce on the side for dipping

Makes 6-8 servings