

Pizza Monkey Bread

Recipe by: Cook's Country February/March 2014 modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
2 recipes	Pizza Dough	Or 2 lbs of any other pizza dough
12 oz	Pepperoni	sliced or diced
3 tablespoons	olive oil	plus or minus a bit
3/4 cups	Parmesan cheese	grated
1/2 teaspoon	dried oregano	
8 sticks	Mozzarella cheese sticks	

- microwave pepperoni in a bowl for 60-90 seconds to render off fat. Move pepperoni to a paper towel lined plate, reserving pepperoni oil in bowl
- stir olive oil into pepperoni oil and use a few teaspoons to oil a 12 cup Bundt pan
- take one pound of dough and roll it into a ~18x9" rectangle
- lay out half of the pepperoni evenly along the entire length of the dough rectangle, running parallel to and ~2" from the long edge
- lay down four Mozzarella sticks next to the pepperoni, and sprinkle half of the Parmesan and oregano on top of them
- tightly roll up the dough, then cut the resulting dough log in half, thirds, and then half again to get 12 chunks, sealing the ends after each cut
- repeat the previous four steps with the remaining pound of dough
- take each little ball of dough and brush lightly with the oil mixture to prevent sticking, then place in the Bundt pan
- cover and allow to rise for ~30 minutes while preheating oven to 400°F. Adjust oven racks to mid-lower position
- when oven is preheated and dough has had a chance to rise, place Bundt pan in oven and cook until browned, ~30 minutes
- let cool for 10 minutes before removing from pan

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- *note:* serve with pizza sauce for dipping
 - *note:* try subbing 9x13 pan and reduce cooking time to ~20 minutes