

PIZZA BOMBS

16 1/2 oz. can of refrigerated biscuit dough
1 jar of pizza sauce
16 slices of pepperoni
8 oz. ball of fresh mozzarella cheese, cut into 16 cubes
Italian seasoning for sprinkling
Grated parmesan cheese for sprinkling
3 Tbsp. butter, melted
2 cloves garlic, minced or 1/2 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper and spray with cooking spray.
2. Cut each biscuit in half. Press each half into a circle.
3. Spread 1 1/2 tsp. pizza sauce into the middle of the dough round.
4. Top with 1 slice of pepperoni and 1 cube of mozzarella cheese.
5. Sprinkle with a little grated Parmesan and Italian seasoning.
6. Bring the edges up and press together to form a tight seal. Place on the baking sheet, seal-side down.
7. Combine melted butter, garlic, salt, pepper, and another sprinkle of Italian seasoning in a small bowl.
8. Brush the butter mixture onto each pizza bomb and sprinkle with more Parmesan.
9. Bake for 15-20 minutes, until the bombs have nicely browned.
10. Cool and serve with more pizza sauce for dipping. Makes 16.

