

Pepperoni Pizza Pull-Apart Bread

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Here's what you need:

1 one pound loaf of Bridgford ready bake white bread loaf, defrosted in the fridge overnight
1/2 of a 14 oz. bottle pizza sauce
1 package (2 cups) Italian blend grated cheese
5 oz. package turkey pepperoni, regular works fine too
red pepper flakes
any other pizza toppings you like

The day before you want to make this, place one loaf of the frozen bread loaf in the fridge in a greased bowl or baking pan, big enough to raise the dough in, and cover with plastic wrap. Let defrost overnight.

The day you are going to bake, place the covered dough in a warm place and raise for 2 - 3 hours until doubled in size. It will raise faster if you put it in a new room temperature bowl. I placed mine on the stove with the internal temperature of the oven at 200 degrees.

On a floured piece of parchment roll the dough into about 18 x 12.

Using as much as you like, pour the pizza sauce on the dough and spread to the edges.

Sprinkle with cheese then add the pepperoni. At this point you can add whatever toppings you like. I sprinkled with a little bit of red pepper flakes too.

Using a pizza cutter cut 6 equal strips going the short way (height of the pizza)

Stack them into sets of three and cut into 4 equal squares.

Spray a 9 x 5 glass loaf pan with cooking spray and start stacking the pizza stacks from one end to the other. This is easiest if you are holding the pan straight up on end.

Cover and let raise for 30 minutes. Preheat oven to 350 degrees while raising the last time.

Bake for 30 minutes or until top looks cooked through. You can add another 10 minutes if needed. The finished bread will be way above the edges of the loaf pan.

Best served warm with a side of pizza sauce. Mmmm mmmm

Serves one 9x5 inch loaf pan