

Pepperoni Pizza Bread Bowls

Adapted from [The Confections of A Foodie Bride](#) & Pizza sauce Adapted from [Taste of Home](#)

Ingredients:

For the bread bowls:

2 cups warm water, divided, temperature at least 100 degrees

1 tablespoon sugar

2 1/4 teaspoon yeast (1 package)

5 cups all-purpose flour, plus more for dusting and kneading

1 1/2 teaspoon salt

Olive oil, for coating bowl

For the Filling:

2 (8-ounce) cans of tomato sauce

1 (6-ounce) can of tomato paste

1 1/2 teaspoon Italian seasoning

1 1/2 teaspoon dried oregano

1 teaspoon fennel seed, crushed

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/4 teaspoon salt

3 to 6 ounces pepperoni, about 5 slices per bowl

1 cup shredded mozzarella

Preparation:

Place 1 cup of warm water, sugar, and yeast in the bowl of the stand mixer. Let stand for 10 minutes until slightly frothy.

Add 1 cup water, flour, and salt and knead with the dough hook for 5 to 7 minutes on medium speed. Add additional flour 1 spoonful at a time if the dough does not come off the dough hook or the side of the bowl.

Transfer dough to a well-oiled bowl, turning it coat. Cover with a kitchen towel and let rise until dough has doubled in a warm place. (I turn on my oven to the lowest setting, and when I'm ready to set the bowl inside the oven. I turn the oven off and keep the oven door slightly open for 15 to 20 minutes. Then I shut the oven door for another 25 minutes, dough will rise ~45 minutes.)

Prepare the pizza sauce. Combine all the ingredients in a small saucepan and let simmer on low for 45 minutes.

When ready to make bread bowls, preheat oven to 425 degrees. Line a large baking sheet with silicone mat or parchment paper.

Divide the dough in half and then each half into 5 equal pieces (Use a kitchen scale if you can). Form the pieces into balls and place on prepared baking sheet. Cover with kitchen towel and let dough rest for 20 minutes.

Bake 15 to 17 minutes, until golden brown. Transfer the bread bowls to a cooling rack and leave oven on.

Using a paring knife, carefully cut a hole in the top of the bowls, removing most of the insides but not puncturing the bowls.

In a medium bowl, combine 1 1/4 cups of pizza sauce, chopped pepperoni and 3/4 cup mozzarella cheese. Spoon the mixture into the bread bowls and sprinkle the remaining cheese over top.

Bake for 10 to 12 minutes, until the cheese is brown and bubbly.

Serve warm, and with extra additional pizza sauce. Best eaten the day prepared.

Yield: 10 servings

Printed from [Mrs. Regueiro's Plate](#)