

[cold weather](#), [italian](#), [main](#), [make ahead](#), [oven](#), [party](#), [needs pic](#), [incomplete](#)



This recipe is tagged as incomplete, use at your own risk!

Pizza Buns

Date added: 2021/10/08

The dough we use for this recipe is actually the same as the crust we use in our [Pizza](#) recipe, which makes sense since it's just a rolled up pizza.

Ingredients

Dough

- 1 TBS rapid rise yeast
- 1 tsp white sugar
- 1 cup warm water (120-130°F)
- 2½ cups bread (or all purpose flour)
- 2 TBS olive oil
- 1 tsp salt
- *Optional* 1 TBS Italian herb blend

Fillings

- 1/3 cup smooth red sauce + desired quantity for dipping.
- 8oz Shredded Mozzarella
- 5oz sliced Pepperoni

Method

1. Add all dry dough ingredients to a large bowl, combine olive oil to warm water then pour over dry ingredients.
2. Use wooden spoon to combine and stir until a shaggy dough forms, turn out onto counter and knead until you get a smooth dough (2-4 minutes)
3. Set dough back in the bowl and let rest for 10 minutes
4. Thoroughly grease a 9x13 baking dish and preheat oven to 400°F.
5. After resting, roll dough out on floured surface into a ~14"x20" rectangle.
6. Spread your pasta sauce in a thin layer fully covering one side of the dough.
7. Evenly spread shredded cheese over sauce, then top with evenly spaced pepperoni slices.
8. Starting on the long side of your dough, tightly roll the dough into a neat log, and pinch the seam to loosely seal.
9. Slice the rolled dough into 16 equal rounds and place evenly in greased baking dish.
10. Let pan of rolls raise for 15 to 45 minutes, then bake ~20 minutes until tops are golden brown and cheese is bubbling.

11. Let rolls cool, then serve with sauce for dipping.

Notes

Inspired by: [Pizza](#) & <https://www.thepioneerwoman.com/food-cooking/recipes/a86221/pizza-rolls/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookie mountain.org/doku.php?id=recipes:pizza_buns&rev=1633745301

Last update: **2024/08/07 01:20**

