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# Pepperoni Pizza Rolls with Hot Honey

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**5 tablespoons salted butter**  
**2 cloves garlic, minced**  
**1 pound pizza dough**  
**1 cup mozzarella cheese, shredded**  
**pepperoni slices**  
**mozzarella cheese (for sprinkling)**  
**hot honey (for drizzling)**

Melt the butter with the garlic.

Roll out the pizza dough into an 8-by-18-inch rectangle. Brush the rectangle with 1/3 of the garlic butter. Top with one cup of shredded mozzarella.

Place pepperoni slices along one long side and continue adding pepperoni to cover half of the dough. Tightly roll the dough into a log, starting with the pepperoni side. Slice into sixteen rounds.

Arrange the rounds cut-side up in an oiled eight-inch cast-iron skillet. Brush with the remaining garlic butter.

Bake at 400 degrees until golden, 20 to 25 minutes.

Sprinkle with more mozzarella cheese. Bake until browned, 10 minutes.

Drizzle with hot honey.

Yield: 16 appetizers

## **Appetizers**

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*Per Serving (excluding unknown items): 1365 Calories; 39g Fat (26.2% calories from fat); 53g Protein; 196g Carbohydrate; 2g Dietary Fiber; 101mg Cholesterol; 485mg Sodium. Exchanges: 12 1/2 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 6 Fat.*