

# Pepperoni Bread

Dash Magazine - November 2010

**1 box refrigerated pizza dough**  
**1/2 pound pepperoni slices, chopped**  
**1/2 pound provolone cheese, shredded**  
**1/2 cup Parmesan cheese, grated**  
**1 egg beaten**

Preheat oven to 350 degrees.

On a floured surface, roll the pizza dough to a 12x16-inch rectangle.

Layer the dough with pepperoni.

Sprinkle the provolone on top of the pepperoni.

Sprinkle with the Parmesan cheese.

Roll up and pinch the seams.

Spray a baking sheet with nonstick cooking spray.

Place the roll, seam side down, on the baking sheet.

Brush the roll exterior with the egg.

Bake for 35 to 40 minutes.

Cut the roll into one inch pieces before serving.

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Per Serving (excluding unknown items): 1310 Calories; 111g Fat (77.8% calories from fat); 64g Protein; 8g Carbohydrate; 0g Dietary Fiber; 211mg Cholesterol; 5375mg Sodium. Exchanges: 9 Lean Meat; 16 1/2 Fat.