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# Pepperoni Bread

*Sandra Parks Anderson*

*Party Recipes from the Charleston Junior League - 1993*

**1 package (16 ounce) Pillsbury hot roll mix**  
**1 1/4 cups hot water**  
**2 tablespoons oil**  
**2 teaspoons dried oregano**  
**1 egg, lightly beaten**  
**1 1/2 cups freshly ground Parmesan cheese**  
**7 ounces sliced pepperoni**  
**1 cup shredded mozzarella cheese**  
**1 cup shredded Cheddar cheese**

Combine the roll mix and the yeast packet from the box in a large bowl. Pour in the water and oil. Mix well. Knead for 5 minutes.

Place the bowl in a warm place. Cover the dough and allow it to rise until it is double in bulk.

Preheat the oven to 375 degrees.

Divide the risen dough into two balls. On a floured surface, roll each ball into a ten-inch round. Sprinkle each round with a teaspoon of oregano.

Combine the egg and Parmesan cheese in a medium bowl. Spread half the cheese mixture over each round of dough. Top each with slices of pepperoni. Sprinkle with the mozzarella and Cheddar cheeses.

Roll each round into a cylinder. Turn under the ends. Place seam side down on an ungreased baking sheet. Bake until the top is light brown, about 30 minutes.

Let the bread cool somewhat. Cut each roll into 10 to 15 slices.

Serve in a napkin-lined basket or plate.

Yield: 2 loaves

## **Appetizers**

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*Per Serving (excluding unknown items): 2126 Calories; 185g Fat (78.7% calories from fat); 101g Protein; 12g Carbohydrate; 1g Dietary Fiber; 588mg Cholesterol; 5299mg Sodium. Exchanges: 0 Grain(Starch); 14 Lean Meat; 28 Fat.*