Prep Time: 20 minutes | Cook Time: 35 minutes | Total Time: 2 hours 10 minutes (including rise time)

There are few things more universally loved than the combination of pepperoni, mozzarella, and garlic butter. This Pepperoni and Mozzarella Pull-Apart Bread takes those classic pizza flavors and packages them into a fun, shareable, and utterly addictive format. Imagine soft, pillowy bites of dough, each one stuffed with gooey cheese and savory pepperoni, all baked together in a cast-iron skillet until golden brown. The final touch is a brush of garlic-herb butter and a sprinkle of Parmesan that sends this appetizer over the top.

Perfect for game day, a movie night, or a casual dinner with a salad, this recipe is designed to be as fun to make as it is to eat. We'll walk you through every step, from proofing the dough to the final, glorious pull.

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Ingredients

For the Dough:

- 3 ¼ cups (390g) all-purpose flour, plus more for dusting
- 2 ¼ teaspoons (1 packet, 7g) instant yeast

- 1 tablespoon granulated sugar
- 1 ½ teaspoons kosher salt
- 1 cup (240ml) warm whole milk (110°F-115°F)
- 4 tablespoons (57g) unsalted butter, melted and slightly cooled
- 1 large egg, room temperature

For the Filling:

- 4 ounces (113g) pepperoni, sliced into quarters (about 1 cup)
- 8 ounces (226g) low-moisture mozzarella cheese, shredded (about 2 cups)
- ¼ cup grated Parmesan cheese
- 1 teaspoon dried oregano
- ½ teaspoon garlic powder

For the Garlic-Herb Butter Topping:

- 3 tablespoons unsalted butter, melted
- 2 cloves garlic, finely minced
- 1 teaspoon dried parsley
- ½ teaspoon kosher salt
- Pinch of red pepper flakes (optional)

For Serving:

- Warm marinara or pizza sauce for dipping

Instructions

Part 1: The Dough (Time: 15 minutes active, 60-90 minutes rise | Intensity: Moderate)

1. Activate the Yeast: In the bowl of a stand mixer fitted with the dough hook, or in a large mixing bowl, combine the warm milk, sugar, and yeast. Give it a gentle stir and let it sit for 5-10 minutes until the mixture is frothy and smells slightly like bread. This confirms your yeast is active.

2. Form the Dough: Add the melted butter, egg, flour, and salt to the yeast mixture. If using a stand mixer, mix on low speed until a shaggy dough forms, then increase to medium and knead for 6-8 minutes. The dough should be smooth, elastic, and pull away from the sides of the bowl. If kneading by hand, turn the dough onto a lightly floured surface and knead for 8-10 minutes until you achieve the same consistency. If the dough is too sticky, add flour one tablespoon at a time.

3. First Rise: Lightly grease a large bowl with oil or non-stick spray. Place the dough in the bowl, turning it once to coat. Cover the bowl with a clean kitchen towel or plastic wrap and let it rise in a warm, draft-free place for 60-90 minutes, or until it has doubled in size. Intensity Note: This is a passive step. The key is patience and a warm environment. A good trick is to turn your oven on for just a minute, then turn it off and place the dough inside.

Part 2: Shaping and Filling (Time: 20 minutes | Intensity: High)

1. Prepare the Pan: While the dough rises, prepare your baking vessel. A 10-inch cast-iron skillet is ideal, but a 9-inch round cake pan or a 9×13 inch baking dish will also work. Brush the skillet generously with melted butter or olive oil.

2. Prepare the Filling: In a medium bowl, combine the shredded mozzarella, grated Parmesan, oregano, and garlic powder. Toss to mix. Set aside.

3. Divide and Fill: Once the dough has doubled, gently punch it down to release the air. Turn it out onto a lightly floured surface. Using a bench scraper or a sharp knife, divide the dough into 24-28 roughly equal pieces. Intensity Note: This is the most hands-on and intensive part of the recipe. Work quickly to prevent the dough from drying out.

4. Stuff the Dough: Take one piece of dough and flatten it into a small disc in the palm of your hand. Place 2-3 pepperoni quarters and a generous pinch (about 1 tablespoon) of the cheese mixture in the center. Pinch the edges of the dough together to seal the filling inside, then gently roll it into a ball. Ensure the seal is tight to prevent cheese from leaking out during baking.

5. Arrange in Skillet: Place the filled dough ball, seam-side down, into the prepared skillet. Repeat with the remaining dough and filling, arranging the balls in a single, snug layer. They should be touching, which helps them pull apart beautifully after baking.

Part 3: Second Rise and Baking (Time: 10 minutes active, 25-30 minutes bake | Intensity: Moderate)

1. Second Rise: Loosely cover the skillet with a kitchen towel and let the dough balls rise for another 20-30 minutes, until they are puffy and have filled any gaps.

2. Preheat the Oven: While the dough is rising, preheat your oven to 375°F (190°C).

3. Bake: Once the dough balls are puffy, remove the towel and bake for 25-30 minutes. The bread is done when the tops are a deep golden brown and the center sounds hollow when tapped. If the top is browning too quickly, you can loosely tent it with aluminum foil for the last 10 minutes of baking.

Part 4: The Finishing Touch (Time: 5 minutes | Intensity: Low)

1. Make the Garlic Butter: While the bread bakes, prepare the topping. In a small bowl, combine the melted butter, minced garlic, dried parsley, salt, and red pepper flakes (if using).

2. Brush and Serve: As soon as you remove the skillet from the oven, immediately brush

the entire surface of the hot bread with the garlic-herb butter. The heat will help the butter seep into all the crevices. Let the bread rest in the skillet for 5-10 minutes before serving. This allows the cheese to set slightly.

3. Pull and Enjoy: Serve directly in the skillet with a bowl of warm marinara sauce on the side for dipping. To eat, simply pull apart the individual rolls.

Nutrition Information (Per Serving)

Please note that nutritional values are estimates and can vary based on specific ingredients used.

- Calories: ~480 kcal
- Protein: 17g
- Carbohydrates: 42g
- Fat: 26g
- Saturated Fat: 13g
- Cholesterol: 75mg
- Sodium: 950mg
- Fiber: 2g
- Sugar: 4g