

# Pepperoni Rolls

## Ingredients:

- 1 package frozen bread rolls, usually 36 per package (Kroger brand is fine)
- 2 packages of mini pepperoni slices
- 1 small jar of pizza sauce
- 2 cups fresh grated Parmesan cheese
- 4 cups shredded mozzarella or pizza-blend cheese
- Garlic powder

## Directions:

1. Spread out frozen rolls on a baking sheet. Spray a piece of plastic with olive oil or non-stick Pam and lay the sprayed side on top of the rolls. Allow the rolls to thaw for 2-3 hours at room temperature.
2. When the rolls are thawed, mix the cheeses in a bowl and set aside.
3. Preheat oven to 350 degrees.
4. Line baking pans with non-stick Reynolds wrap (this will make clean up a breeze), or line baking pans with regular aluminum foil sprayed with non-stick spray.
5. When the rolls are thawed, take each one and flatten out into a 3-4 inch circle.
6. Place a very small amount of pizza sauce on the dough and spread with the back of a spoon. Place 6-8 mini pepperoni pieces on top, then add pinch of the cheese mixture. Bring the roll sides up to the center and make a ball with it.
7. Place the seam-side down on the baking sheet covered with non-stick foil. Sprinkle a small amount of garlic powder on top.
8. Place in the oven and bake 15-18 minutes until light golden brown.
9. Remove from oven and transfer to a cooling rack. Cool for at least an hour before putting them into a container. Otherwise, they will become very soggy.

## Note:

You might have some sauce and cheese leak out. This is OK, they are still edible!

Yield: 3 dozen rolls