



PEPPERONI HOT HONEY PIZZA ROLL

Spice up your snack game with these Pepperoni Hot Honey Pizza Rolls! Using Rich's pizza dough, layer pepperoni, cheese, and a drizzle of hot honey, then roll it all up into delicious bites. Bake until golden and gooey for a sweet and spicy treat that's perfect for any occasion.

Yield: 8 Pizza Rolls

INGREDIENTS

RICH'S 12" X 16" Whole Grain Proof & Bake Sheeted Pizza Dough, 20 27-Oz (#11108)

2 C Pepperoni

2 C Shredded cheese blend

2 oz Hot honey

DIRECTIONS

- 1 Lay out sheet of dough. Prepare pizza dough according to directions on the packaging.
- 2 Take half of the pepperoni and layer it on the dough
- 3 Spread out cheese over top of the pepperoni



- 4 Drizzle hot honey over top evenly
- 5 Take the second half of pepperoni and layer it on top of the cheese
- 6 Roll the dough up into a 16-inch cylinder
- 7 Cut into 8 pieces about 2 inches long
- 8 Spray hotel pan with pan release
- 9 Place rolls in pan even with room to expand
- 10 Bake at 400 degrees for 10 minutes

CHEF NOTES

This recipe provides 2.5 oz grain eq. and 1.75 MMA per 1 roll in accordance with USDA guidelines for child nutrition.