

Another Great Recipe from

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## Pizza Monkey Bread

*This appetizer comes from Jeff and Tony of Jackson, and it friggin' rocks! Featuring lots of melted cheese, pepperoni and a golden crust, it comes together in minutes. Jeff and Tony bake the cheesy bread in a bundt pan for easy flair but you could bake it in a 13x9-inch baking dish, too. What a great party pleaser! Thanks for sharing the recipe guys.*

### Ingredients:

- 2 (16 ounce) cans of Jumbo Buttermilk Biscuits
- 1 (5 ounce) package sliced pepperoni
- 1/3 cup olive oil
- 1/2 cup chopped green pepper
- 2 cups shredded Mozzarella cheese
- 1/2 teaspoon garlic powder
- 2 tablespoons Italian seasoning
- 1 cup shredded Parmesan cheese
- Pizza or spaghetti sauce

### Directions:

- Preheat the oven to 350 degrees.
- Separate biscuits and cut into quarters.
- Cut the pepperoni slices into halves.
- In a large bowl, combine the biscuits, pepperoni and oil.
- Stir in green pepper, Mozzarella cheese, garlic powder, Italian seasoning and Parmesan cheese.
- Set mixture into a bundt pan, fluted tube pan or 13x9-inch baking dish heavily coated with nonstick cooking spray.
- Bake at 350 degrees for 35 minutes or until the top is golden brown.

If baking in a bundt pan or tube pan, invert warm loaf onto a serving plate. Serve warm with sauce for dipping. Refrigerate leftovers.

### Ruthie's Culinary Clues

This loaf is best served straight from the oven. If baking in a bundt/tube pan, you may need to run a butter knife around the edge of the pan to loosen the loaf a bit. You can use grated Parmesan cheese with great results, but the final loaf may not be quite as cheesy. Don't like green peppers? Leave 'em out? Like sliced black olives or chopped onion on your pizza? Add them to the recipe. This makes a wonderful appetizer, but you can serve it alongside salad and/or soup for a kick-ass meal.