



# Pepperoni Pizza Pull-Apart Monkey Bread

## The First Bite That Started It All

The smell of garlic and melted cheese hit me as I pulled the monkey bread from the oven. Golden-brown biscuit pieces clung together, stuffed with pepperoni and gooey cheese. I dipped one bite into warm pizza sauce—crunchy outside, soft inside, pure magic. **Ever wondered how you could turn pizza night into something unforgettable?** Now I make this for game nights, potlucks, even lazy Sundays. Share your favorite cozy meal memory below—does it involve cheese too?

## My Messy First Try (And Why It Worked)

My first attempt ended with biscuit dough stuck to my elbows. I forgot

to spray the pan enough, so the bread tore when flipping it. **But here's the thing: home cooking isn't about perfection.** My family still devoured the "ugly" chunks straight from the pan. That's the joy—messy hands, full hearts. What's your funniest kitchen fail?

## Why This Combo Just Works

– The flaky biscuit layers soak up butter, making each bite rich and crispy. – Pepperoni's salty kick balances the creamy cheese melt.

**Which flavor combo surprises you most?** Is it the Italian seasoning or the dip-able sauce? Try adding a sprinkle of parmesan for extra depth.

## A Dish With Humble Roots

Monkey bread started in 1950s America, often served sweet with cinnamon. Savory versions like this one came later, perfect for sharing.

\*Did you know bundt pans were inspired by European cake molds?\*

Now it's a party favorite—easy, cheesy, and endlessly adaptable. Would you try a different meat or cheese blend next time?





## Pepperoni Pizza Pull-Apart Monkey Bread

## Ingredients:

Ingredient	Amount	Notes
Biscuits	2 cans (16.3 oz each)	Cut into quarters (Grands Original Flaky Layer Biscuits)
Salted butter	4 tablespoons	Melted
Italian seasoning	1 tablespoon	
Pepperoni	6 oz	Cut in half
Shredded Italian cheese blend	2 cups	
Pizza sauce	As needed	For dipping
Parmesan cheese / red pepper flakes	Optional	For topping

## Easy Pepperoni Pizza Monkey Bread

### Step 1

See also Hearty Quick Turkey Chili for Cool Days  
Preheat your oven to 350°F. Spray a bundt pan well with non-stick spray. Set it aside for later. This keeps the bread from sticking. **Step 2** Toss biscuit pieces with melted butter in a big bowl. Use your hands to coat them evenly. Pull apart any clumps as you go. (Hard-learned tip: Cold biscuits tear less than room-temp ones.) **Step 3** Add Italian seasoning and mix again. Throw in cheese and pepperoni next. Keep tossing until everything sticks to the biscuits. **Step 4** Pour the mix into the bundt pan. Spread it out so it bakes evenly. Cover with foil and bake 30 minutes. **Step 5** Uncover and bake 15-20 more minutes. Wait 5-10 minutes before flipping it onto a plate. Serve with warm pizza sauce.

**What's your favorite dipping sauce for pizza bites? Share below! Cook Time:** 45 minutes **Total Time:** 55 minutes **Yield:** 8 servings **Category:** Appetizer, Snack

## Fun Twists on Pizza Monkey Bread

**Veggie Lover's** Swap pepperoni for diced bell peppers, mushrooms, and olives. Add extra cheese for gooey goodness. **Spicy Kick** Mix in jalapeños or hot honey. Top with red pepper flakes for heat. **Breakfast Style** Use scrambled eggs and bacon instead. Dip in ranch or maple syrup. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Monkey Bread

Pair with a crisp green salad or garlic knots. Sprinkle fresh basil on top for color. Drink it with chilled lemonade or a cold beer. Both cut through the richness perfectly. **Which would you choose tonight?**



## Pepperoni Pizza Pull-Apart Monkey Bread

### Keep It Fresh or Freeze It

Store leftovers in the fridge for up to 3 days. Reheat in the oven at 300°F for 10 minutes. Want it crispy? Skip the microwave. Freeze cooled pieces in a sealed bag for 2 months. Thaw overnight, then warm in the oven. \*Fun fact: My grandkids sneak frozen pieces straight from the bag!\* Batch-cook tip: Double the recipe, bake in two pans, and freeze one. Why this matters: Freshly reheated bread tastes like day one. Who else loves freezer hacks? Share yours below!

See also [Pepperoni Pull Apart Bread Recipe](#)

### Fix Common Flops

Issue 1: Soggy bread? Over-mixing coats biscuits too thickly. Gently toss ingredients instead. Issue 2: Cheese clumps? Sprinkle half the cheese between biscuit layers. Issue 3: Sticks to the pan? Use non-stick spray \*and\* butter for extra safety. Why this matters: Small tweaks make big wins. Ever had a kitchen fail turn into a win? Tell us!

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Swap in gluten-free biscuit dough. Check labels on other ingredients. **Q: How far ahead can I prep?** A: Assemble 1 day early. Keep covered in the fridge. Bake as directed. **Q: Any cheese swaps?** A: Try mozzarella for stretch or cheddar for sharpness. **Q: Can I halve the recipe?** A: Yes! Use a loaf pan. Bake 5 minutes less. **Q: Kid-friendly tweaks?** A: Skip pepper flakes. Add mini pepperoni for fun bites.

## Let's Share the Love

This bread disappears fast at my house. Hope it does at yours too! Snap a pic and tag **Savory Discovery on Pinterest**. I'd love to see your twists. Happy cooking! —Elowen Thorn