



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?



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Ingredients:

Ingredient	Amount	Notes
Biscuits	2 cans (16.3 oz each) (Grands Original Flaky Layer Biscuits)	Cut into quarters
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?**



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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