



Pizza Monkey Bread Recipe

Ingredients:

- 2 cans of refrigerated biscuits
- 1 cup mozzarella cheese, shredded
- 1 cup pepperoni slices, quartered
- 1/2 cup Parmesan cheese, grated
- 2 teaspoons Italian seasoning
- 1/2 teaspoon garlic powder
- 1 cup marinara sauce, for dipping
- 1/4 cup butter, melted
- Cooking spray

Instructions:

1. **Preheat Oven:** Preheat your oven to 375 degrees F (190 degrees

C). Generously coat a bundt pan with cooking spray to prevent sticking.

2. **Prepare Biscuit Mixture:** Open the cans of refrigerated biscuits and cut each biscuit into quarters. In a large bowl, combine the quartered biscuit pieces, shredded mozzarella cheese, quartered pepperoni slices, grated Parmesan cheese, Italian seasoning, and garlic powder. Toss the mixture until the biscuit pieces are well-coated with the cheese and seasonings.
3. **Add Butter:** Gradually pour the melted butter over the biscuit mixture, gently mixing with your hands or a spoon to ensure even distribution.
4. **Transfer to Pan:** Once everything is combined, transfer the biscuit mixture into the prepared bundt pan, arranging it evenly.
5. **Bake:** Bake in the preheated oven for 25 to 30 minutes, or until the top is golden brown and the center is cooked through. To avoid over-browning, you can cover the pan with aluminum foil if necessary during the last few minutes of baking.
6. **Cool and Serve:** Carefully remove the bundt pan from the oven and let it cool for about 10 minutes. Then, invert the monkey bread onto a serving plate.
7. **Prepare Marinara Sauce:** Heat the marinara sauce in a microwave-safe bowl or a small pot on the stove until warm, then serve it alongside the monkey bread for dipping.

Serving Suggestions:

Grab a pull and savor the cheesy, pepperoni-packed flavors with each bite of Pizza Monkey Bread. Enjoy the fun of pulling apart this delectable treat and don't forget to dip for an experience reminiscent of the classic slice!

- Prep Time: 15 minutes
- Cook Time: 25-30 minutes

- Total Time: 40-45 minutes
- Yield: 8 servings

See also [Best Low Hydration Sourdough Bread Recipe](#)

Notes:

- Experiment with different pizza toppings such as olives, bell peppers, or cooked sausage to customize your monkey bread.
- Ensure the biscuit pieces are evenly coated with cheese and seasonings for maximum flavor.

Cook Techniques:

- Melting the butter and tossing the biscuit mixture ensures even distribution of flavors.
- Baking the monkey bread in a bundt pan creates a beautiful presentation and allows for easy serving.

You may like:

- [Pizza Monkey Bread Recipe](#)
- [Meatball Parmesan Casserole Recipe](#)
- [Classic Shepherd's Pie Recipe](#)
- [Cheesy Chicken Alfredo Dip Recipe](#)
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