

Pepperoni Pizza Puffs by Lynn's Recipes



A great afternoon snack for children or anyone. This can also be used as an appetizer. Serve with pizza sauce for dipping. Adapted from Rachael Ray and Pinterest.

Ingredients:

- $\frac{3}{4}$ cup all purpose flour
- $\frac{3}{4}$ teaspoon baking powder
- 1 Tablespoon Italian seasoning
- Pinch of salt
- Pinch of red pepper flakes
- $\frac{3}{4}$ cup whole milk
- 1 egg, lightly beaten
- 1 cup shredded mozzarella cheese
- $\frac{1}{4}$ cup grated Parmesan cheese
- 1 cup cubed pepperoni
- $\frac{1}{2}$ cup pizza sauce, either homemade or store bought, your preference

Preheat oven to 375°. Grease 2 mini muffin pans that have 12 in each pan for a total of 24. In a large bowl, whisk together the flour, baking powder, Italian seasoning, salt and red pepper flakes. Whisk in the milk and egg. Stir in the mozzarella, Parmesan and pepperoni. Let the batter stand for 10 minutes.

Stir the batter and divide among the mini muffin pans. Bake until puffed and golden for 20-25 minutes.

Heat the pizza sauce until warmed and serve with the pizza puffs for a dipping sauce.

Pepperoni Pizza Puffs by Lynn's Recipes

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: January 2012
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)