

Pepperoni and Mozzarella Pull-Apart Bread Bundt

Ingredients:

- 1/3 cup favorite flavored dipping oil
- 2 teaspoons garlic powder
- 2 (16 ounce) packages pre-made pizza dough or homemade pizza dough
- 1 (7 oz) package sliced pepperoni
- 1 (8 oz) package shredded mozzarella cheese

Directions:

1. Preheat your oven to 375°F (190°C).
2. Separate the pizza dough into small bite-sized pieces.
3. In a bowl, combine the favorite flavored dipping oil with garlic powder. Toss the dough pieces in the dipping oil mixture to lightly coat.
4. Layer the dough pieces in the bottom of a bundt or fluted tube pan.
5. Add a layer of sliced pepperoni on top of the dough.
6. Sprinkle a layer of shredded mozzarella cheese over the pepperoni.
7. Repeat the layers, starting with another layer of dough pieces, followed by pepperoni, and then cheese. End with a final layer of dough pieces.
8. Bake in the preheated oven until the bread is golden brown and cooked through in the center, about 30-40 minutes.
9. Remove from the oven and invert the pan onto a cutting board; the bread should come out of the pan in one piece.
10. Serve by pulling the bread apart into individual servings. Optionally, serve with marinara dipping sauce on the side.

11. Enjoy this delicious and crowd-pleasing Pepperoni and Mozzarella Pull-Apart Bread Bundt with your hungry guests!

Source:[allrecipes.com](https://www.allrecipes.com)