

A Recipe From *tikkido*

Pizza Muffins Appetizer Recipe

<http://tikkido.com/blog/pizza-muffin-appetizer-recipe>

Ingredients:

- one batch pizza dough (<http://tikkido.com/blog/Neapolitan-pizza-dough-recipe>)
- approximately two cups mozzarella cheese, shredded
- approximately one cup sliced papperoni, diced
- ½ cup crushed tomaties (plus more to use as a dipping sauce)
- 4 Tablespoons butter, melted
- Parmesan cheese for sprinkling on top of the rolls



Instructions:

1. Melt the butter, and use a pastry brush to coat the cavities of a muffin tin with the butter.
2. Divide the pizza dough in half (if you used my recipe). If you bought a ball of pizza dough from the store, you're just kind of going to have to figure it out as you go along. Roll or stretch out the dough into a rough rectangle, twice as wide as it is tall (mine was about 18" wide and 9" tall). Spread *lightly* with the crushed tomato sauce (don't worry sauce fans, we'll have more for dipping later; this is just to help the other stuff stick). Sprinkle the dough with cheese and pepperoni bits.
3. Roll up the pizza dough, just like you would when making a cinnamon roll. Cut the rolled up dough into disks about 1" wide. Set each spiral of pizza in a buttered muffin tin cavity.
4. Bake at 400 degrees for 15 minutes