

Pepperoni Rolls

These are easy to make, but they require specific timing. Be sure to read these instructions through before making them.

1. Get a bag of frozen, unbaked dinner roll dough balls and a bag of pre-cooked pepperoni slices.
2. The night before you want to make them, take the dough balls out and put them on a sheet pan. Give them room since they will expand. You'll probably need two sheet pans. Put them on the pans, cover in plastic wrap, and put in the fridge overnight.
3. The next day, about three hours before you are ready to make them, take them out of the fridge, remove the plastic wrap, and let them thaw in room temperature.
4. After about two hours, they will have risen. Punch them flat into a dough disc. Put a piece or two of pepperoni in the middle and roll it up. Make sure you don't overfill them with pepperoni because you will need dough to dough contact as you roll up the ends to make sure they "seal". Pinch the seams shut. By now you'll have a roll that looks like a fat breadstick.
5. Let them rise again for another hour in room temperature.
6. Lastly, preheat oven to 350F and bake for 10-20 minutes (timing will depend on how big you make the rolls), checking periodically for doneness. They're done when the tops are golden brown and crispy. Serve as they are or with pizza sauce. You can also add cheese or peppers or whatever during the rolling process if you'd like.

The picture below shows the idea, but the rolls in the picture are 2 dough balls combined into one large roll. I prefer doing them as single rolls, but you can make them as big as you want.

