

Pepperoni Bread

Gram's recipe, it's the best!

Pepperoni Bread

2 $\frac{3}{4}$ – 3 cup flour

1 pkg dry yeast

1 Tbsp. sugar

1 $\frac{1}{2}$ tsp. Italian seasoning

1 tsp. Salt

$\frac{1}{2}$ cup water

$\frac{1}{3}$ cup milk

1 Tbsp. margarine

1 egg

4 oz. Mozzarella cheese, cut into $\frac{1}{2}$ inch cubes

$\frac{1}{2}$ cup pepperoni, chopped

Mix 1 $\frac{1}{2}$ cups of flour, yeast, sugar, Italian seasoning, & salt into a medium bowl. Heat water, milk and margarine to 125 – 130 degrees; stir into flour mixture. Stir in egg, pepperoni and cheese. Stir in enough remaining flour to make dough easy to handle.

Turn onto lightly floured surface; knead until smooth and elastic, 8 – 10 minutes.

Cover; let rest for 10 minutes. Punch down; shape in ball. Place in a greased pie tin or cookie sheet. Cover and let rise for 20 minutes. Bake in 375' oven for 25 – 30 minutes. Brush with butter; cool. Makes one loaf. – By: Lois Liddick