THE J.M. SMUCKER Co

Monkey Pizza Bread

Prep Time	Cook Time	Serves	Difficulty
30 mins	50 mins	12	N/A

Ingredients

- **Dough:**
- 3 cups (750 mL) **Robin Hood®** Best for Bread Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 1 pkg (8 g / 2 1/4 tsp) instant quick-rise yeast
- 1 1/2 tsp (7 mL) salt
- 1 1/2 tsp (7 mL) granulated sugar
- 1 cup (250 mL) warm water
- 2 tbsp (30 mL) Vegetable or Canola Oil
- **Filling:**
- 1 cup (250 mL) shredded mozzarella cheese
- 1 cup (250 mL) chopped pepperoni
- **Topping:**
- 1 cup (250 mL) grated parmesan
- 1 tsp (5 mL) each; dried oregano, garlic powder
- 1/4 tsp (1 mL) pepper
- 1/2 cup (125 mL) butter, melted
- pizza sauce, to dip

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 2:

Dough: Combine, in a large bowl, first 4 ingredients. Mix well. Add warm water and oil and beat on medium speed, 3 minutes.

Step 3:

Turn dough out onto a lightly floured surface. Knead, adding more flour as necessary until dough is smooth, elastic and no longer sticky, about 5 minutes. Place in greased bowl. Cover with plastic wrap. Let rise in warm place, 30 minutes.

Step 4:

Grease a large tube pan and place on a rimmed baking sheet.

Step 5:

Filling: Cut dough into 32 pieces. Flatten each piece between your hands, and place 1 1/2 tsp (7 mL) each shredded cheese and pepperoni in centre of dough. Close dough around filling and seal to form a ball.

Rolling station! All clean hands on deck. Your kids can stuff and roll the dough balls. Try adding in some chopped veggies for extra flavour!

Step 6:

Topping: Combine, in a small bowl, cheese, herbs and pepper.

Step 7:

Dip dough balls into melted butter and then roll in topping mixture.

Show your kids how the butter helps hold the topping mixture on. Set up a dipping station and have them dip the dough balls in the butter and then roll them in the topping mixture.

Step 8:

Place balls in prepared tube pan, drizzle with any remaining butter and sprinkle with any remaining topping. Let rise in warm place, about 30 minutes.

Let your little bakers place the dough balls into the pan. They’ll love checking on the dough to see how much it’s rising.

Step 9:

Bake in preheated oven, 45 to 50 minutes or until firm and golden. Cool 5 minutes, then remove from pan. Serve with pizza sauce for dipping.

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