

SAUSAGE PEPPERONI BREAD

PIZZA DOUGH (FRESH OR REFRIGERATED)

MARINARA FOR DIPPING

BREAKFAST SAUSAGE (BROWNE)

PEPPERONI

SLICED MOZZARELLA CHEESE

SHREDDED MOZZARELLA CHEESE

ITALIAN SEASONINGS

1 EGG

Half the dough then stretch dough by pulling it apart with your hands until it is about the size of a rectangle or a larger circle. Dough should be large enough to stuff and then fold over and seal. (Watch my video tutorial). Place slices of mozzarella across the entire portion of dough. On one side top with sausage, pepperoni, seasonings. Sprinkle more cheese on top of that. Fold the dough over creating a pocket by sealing the edges. Brush with the beaten egg. Bake in air fryer basket at 380 for 8 minutes. Slice in strips and serve with marinara sauce.

OPTION: TO BAKE IN AN OVEN, place bread on a parchment lined or greased cookie sheet. Bake at 425 degrees for 10-12 minutes.