



Pizza Bread

A RECIPE BY RICH SOSNA

ingredients

- 1 loaf of frozen bread dough, thawed
- 2/3 cup butter
- 1/2 tsp oregano
- 1 tsp parsley
- 1/4 tsp seasoned salt
- 2 cups grated provolone cheese
- 1 cup sliced pepperoni

tips and tricks

- Best served hot, but good cold

directions

- Roll dough into a rectangle, approximately 10 x 13 inch on a lightly floured surface
- In a saucepan, combine butter, oregano, parsley and seasoned salt. Spoon mixture on bread. Reserve about a tablespoon for later use.
- Cover with cheese and top with pepperoni. Reserve about a tablespoon of cheese
- Roll the dough lengthwise and pinch together at the seam. Place bread, seam down, on a greased cookie sheet. Brush outside of loaf with reserved seasoning mix
- Bake 350 for 30-40 minutes or until golden brown. Just before finished, sprinkle with additional cheese