

# *Pizza Bites*

*Makes 20-24 pizza bites*

## **Ingredients:**

- 1/2 batch [pizza dough](#) (enough for 1 pizza)
- 4 oz. mozzarella cheese, cubed (about 20-24 pieces)
- Sliced pepperoni

For topping:

- Olive oil
- Italian seasoning
- Grated Parmesan cheese

## **Directions:**

1. Preheat oven to 400 degrees F. Lightly grease a 9-inch pie plate or cake pan.
2. Divide the dough into 20-24 roughly equal sized pieces. Take one of the dough pieces, top with a slice or two of pepperoni and a cube of cheese. Pull the edges of the dough around the fillings and pinch closed. Place seam-side down in the baking dish. Repeat with the remaining dough pieces.
3. Lightly brush the tops of the dough balls with olive oil. Sprinkle with Italian seasoning and grated Parmesan cheese. Bake for 20 minutes, or until the tops are golden brown. Serve warm, with dipping sauce as desired.

Recipe from [Kristine's Kitchen](#), originally from [Annie's Eats](#), inspired by [Chaos in the Kitchen](#)