



## pizza loaf;

1. (pee-zah low'f) *noun*. Bread with chopped pizza toppings stuffed with cheese and garlic.
2. Produces 8 servings.
3. Preparation 2 hours 30 mins.
4. Oven temperature set to 450.

## Ingredients;

- |                              |                              |
|------------------------------|------------------------------|
| 2 tsp. yeast                 | 1½ c. warm water             |
| 3⅓ c. flour                  | 2 tsp. kosher salt           |
| 1 Tbsp. sugar                | ¼ c. diced pepperoni (20-30) |
| ¼ c. diced red pepper        | ¼ c. diced green pepper      |
| ¼ c. diced sundried tomatoes | ½ c. parmesan                |
| 2 c. shredded mozzarella     | 3 Tbsp. garlic, minced       |
| 1 Tbsp. olive oil            | marinara sauce (for dipping) |

## Instructions;

1. Bloom yeast in warm water for about 3 minutes.
2. Meanwhile, chop the toppings: pepperoni, green and red peppers, sundried tomatoes, and remove to a plate. (Can also add olives, etc.)
3. In a large bowl add flour, salt, and sugar, then mix to even out the mixture. Pour in the yeast and with a fork, mix until just combined.
4. Add pizza toppings, and parmesan cheese and mix to tacky dough.
5. Cover with a damp paper towel and let rise in the bowl 1 hour. Then remove to fridge and let rise another hour.
6. Grate the parmesan and mince garlic. Once the dough has risen, roll out onto a floured surface until about ½" thick. Sprinkle mozzarella over the middle and mix in garlic.
7. Bake for 30-35 minutes until golden brown. Halfway through, spray with cooking spray. Then rest before slicing.