

Pizza Bites

For the dough:

6 ounces (about 1 cup) semolina flour
16 ounces (about 3 1/4 cups) bread flour
1 1/2 tablespoons sugar
1 teaspoon yeast
1/4-1/2 teaspoon garlic powder (optional)
2 teaspoons salt
14 ounces (1 3/4 cups) warm water
3 tablespoons extra virgin olive oil

For the bites:

About 40 pieces of pepperoni
3 pieces of string cheese
Olive oil
Italian seasoning
Grated Parmesan cheese



Combine the yeast, sugar, garlic, and water in a bowl and allow yeast to dissolve. Add flours and stir with a large spoon. Let the dough rest for a few minutes to give the yeast time to work. Add the oil and salt and stir. Place the dough on a floured counter and knead by hand until it's soft and elastic. Place in a lightly oiled bowl and cover. Let it rise about an hour or until it's doubled in size. I like to cover my rising bread with shower caps that my friends pick up at hotels. They're easy to slip on and they're reusable.

Split into two pieces and shape or place in freezer bags to freeze and use late (you only need one ball of dough for this recipe).

Preheat your oven to 400 degrees.

Divide one ball of dough into 12 pieces. Stretch the piece into a circle about the size of your palm. Place the pepperoni and cheese in the middle of the circle and stretch the dough around it and pinch to close. Place the balls seam side down in a greased 9-inch pie plate.

Brush olive oil on top of the balls and sprinkle the Italian seasonings and parmesan cheese on top. Bake for 20 minutes or until the tops are golden brown. Serve warm.

Source: [Annie's Eats](#)

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