

Bridgford Pepperoni Pizza Swirls

Ingredients:

- 1 (36 oz.) Bridgford Frozen Ready-Dough Sheet
- $\frac{3}{4}$ cup pizza sauce
- 1 $\frac{1}{2}$ cup grated Mozzarella cheese
- 1 $\frac{1}{2}$ cup grated Cheddar cheese
- $\frac{1}{2}$ cup Parmesan cheese
- 6 ounces thinly sliced Pepperoni, chopped
- 5 oz sliced black olives



Let Bridgford Frozen Ready-Dough Sheet thaw slightly (about 15 minutes).

Spread pizza sauce over dough and layer with remaining ingredients.

Roll dough up tightly in jelly-roll fashion; pinch along edge to seal.

Using a sharp knife, cut rolled sheet dough into 24 pieces or cut each rolled Demi-Loaf into 4 pieces.

Place pieces in cavities of greased muffin pans.

Let rise until doubled in size.

Bake at 375 degrees for 15 to 20 minutes (Convection oven: 325 degrees for 10-12 minutes) or until golden brown.

Turn out of pan immediately.

