

# Mini Pizza Bites

Easy Cheesy Mini Pizza Bites recipe! Perfect party appetizer ready in 25 minutes. Bite-sized pizza goodness with melted cheese and your favorite toppings.

10	15	25	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Mini Pizza Bites

## Ingredients

- 1 cup marinara sauce
- 1 cup parmesan cheese
- 1 cup mozzarella cheese
- 1 cup pepperoni
- 1 tbsp olive oil
- 1 tsp italian seasoning

## Instructions

- 1 Prepare for baking**

Preheat oven to 400°F (200°C). Spray a 24-cup mini muffin tin with cooking spray or brush with oil to prevent sticking.
- 2 Roll and cut the dough**

Roll pizza dough on a lightly floured surface to 1/4-inch thickness. Cut 24 circles using a 3-inch round cookie cutter or glass, re-rolling scraps as needed.
- 3 Press each dough circle into a muffin cup, gently pushing down the center and up the sides to create small bowls. The dough should reach about halfway up the sides.**
- 4 Add sauce and cheese**

Spoon 1/2 teaspoon pizza sauce into each dough cup. Sprinkle about 1 tablespoon shredded mozzarella cheese over the sauce in each cup.
- 5 Top each cup with a pinch of Parmesan cheese and any desired toppings like mini pepperoni or diced vegetables.**
- 6 Bake the pizza bites**

Bake for 12-15 minutes until the dough edges are golden brown and the cheese is melted and bubbling with light brown spots.
- 7 Cool in the pan for 3-5 minutes to set, then carefully remove with a small spoon or offset spatula. Serve warm.**

## Tips

Pre-bake the dough cups for 3-4 minutes before adding toppings to prevent soggy bottoms, especially when using juicy toppings like tomatoes or mushrooms.

Lightly brush the dough with garlic-infused olive oil before adding sauce and cheese for an extra layer of flavor and to help achieve a golden, crispy crust.

Keep your sauce layer thin - about 1/2 teaspoon per cup is ideal. Too much sauce will make the bites soggy and difficult to remove from the muffin tin.

Use a mix of cheeses for the best flavor and texture. Combine mozzarella for meltability with Parmesan for sharp flavor, or add a bit of cheddar for extra richness.

Pre-cook any raw vegetables like bell peppers, onions, or mushrooms to remove excess moisture and ensure they're tender when the pizza bites finish baking.

Let the bites cool in the pan for 5 minutes before removing to prevent them from falling apart. Use a small offset spatula or butter knife to gently lift them out.

Make them ahead by assembling and refrigerating for up to 4 hours before baking, or freeze assembled bites on the tray and transfer to bags for up to 1 month of freezer storage.

For perfectly portioned toppings, use a small cookie scoop for sauce and pre-measure cheese into small bowls to ensure each bite gets consistent amounts.