

Pepperoni Pizza Muffins

Serves: 12 muffins

Ingredients

- 1 ½ cups all-purpose or gluten-free flour
- ½ cup yellow cornmeal
- 2 teaspoons baking powder
- 1 ½ teaspoons dried oregano
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon salt
- 4 oz pepperoni slices, finely chopped (reserve a few whole slices for topping)
- 2 eggs
- 1 ½ cups milk
- ¼ cup pizza sauce, plus additional sauce for topping
- ½ cup shredded mozzarella cheese or “pizza blend” cheese



Steps

- Preheat the oven to 375°F. In a bowl, combine the flour, cornmeal, baking powder, oregano, garlic powder, onion powder, and salt.
- Add the pepperoni, shredded cheese, and black olives to the flour mixture; toss together. In a separate bowl, combine the eggs, milk, and pizza sauce.
- Mix the wet ingredients into the dry ingredients just until incorporated (avoid over mixing which will result in muffins that are too rubbery).
- Divide the batter among 12 standard-size muffin cups.
- Using a knife, swirl 1-2 teaspoons of additional pizza sauce into the top of each muffin and top with additional cheese. May add a pepperoni slice on the top or a few additional black olive slices, too.
- Bake for 20-25 minutes or until centers are set. Remove from the muffin pan and let cool slightly before eating. Enjoy warm, chilled, or at room temperature.