

PEPPERONI PIZZA LOAF

- 1 **TSG Beer Bread Mix**
- 12 oz beer
- ½ cup sliced pepperoni, quartered
- ¾ cup pizza sauce, divided
- 1 cup shredded mozzarella cheese, divided

1. Preheat oven to 350°F. Lightly spray a 9"x5" loaf pan.
2. Stir together Bread Mix and beer. Fold in pepperoni slices.
(Tip: don't over mix)
3. Pour half of the mixture into loaf pan. Spoon ½ cup pizza sauce over dough. Sprinkle ¾ cup cheese over sauce. Pour remaining bread mixture over top. Spoon remaining ¼ cup pizza sauce over dough and sprinkle with remaining ¼ cup cheese.
4. Bake for 50 – 55 minutes. Allow to cool before slicing.