Pepperoni Bread

1 pizza dough

3 ½ tablespoons salted butter, melted

1/2 teaspoon basil

1 teaspoon oregano

¼ teaspoon garlic powder

4 ounces sliced pepperoni

1 cup shredded mozzarella cheese

2 Tablespoons grated parmesan cheese

Stretch dough into a 10x12" rectangle.

Mix together basil, oregano, garlic powder and melted butter.

Brush half of butter mixture onto dough.

Cover the dough with pepperoni.

Sprinkle with mozzarella cheese.

Starting with a long side, roll tightly.

Cut 3 slits in top of roll.

Pinch ends to seal and place on silpat lined baking sheet.

Brush remaining butter mixture on top and sprinkle with parmesan cheese.

Bake 20-25 minutes at 375.

Let cool 10 minutes.

Slice and serve with pizza sauce or marinara.