

Pepperoni Pizza Roll Ups

Pepperoni Pizza Roll Ups are the kind of recipe that instantly creates excitement the moment they hit the table. Imagine soft, golden crust swirled with gooey mozzarella, sharp Parmesan, and spicy pepperoni, all baked into bite-sized rolls that taste like a portable slice of pizza. I discovered this recipe on a night when friends dropped by without warning. I didn't have time for a full pizza, but I had dough, cheese, and pepperoni.

Rolling everything into logs, slicing, and baking gave me a tray of rolls that disappeared faster than I expected. Since then, these roll ups have been a staple at my pop-up dinners and family gatherings. They're easy to make, fun to eat, and even more fun to share. From Brooklyn rooftops to game day spreads, this recipe has earned its place as one of my most requested dishes.

In this article, I'll break down the ingredients, show you how to prepare the rolls perfectly, share pro baking tips, and suggest variations. We'll also talk about the best ways to serve them and pair them with crowd-pleasing appetizers like [Cheesy Spinach & Artichoke Dip](#). By the end, you'll have everything you need to turn a simple crust into an appetizer that guarantees smiles.

Why Pepperoni Pizza Roll Ups Are Always a Hit

The Flavor Combo Everyone Loves

What makes Pepperoni Pizza Roll Ups irresistible is their balance of textures and flavors. The crust bakes into a golden edge that crunches slightly before giving way to a soft, fluffy interior. Mozzarella melts into gooey strands, while Parmesan adds sharpness that keeps the richness from feeling heavy.

The pepperoni bursts with savory spice, and when paired with garlic salt and Italian seasoning, it creates layers of flavor that taste like your favorite pizzeria. Every bite offers a mix of salty, cheesy, and aromatic notes wrapped in warm bread, which is why people grab more than one.

A Party Food That Brings People Together

Beyond flavor, these rolls work because they're made for sharing. They're easy to eat with your hands, making them perfect for parties and casual get-togethers. At my pop-ups, I've seen trays of them vanish before I've even served the main course.

Kids love them for the gooey cheese, while adults love the nostalgia they bring. Pizza connects people across ages and cultures, and rolling it into bite-sized pieces just makes it more fun. The smell of baking dough, cheese, and herbs fills a room and brings everyone together.

Pepperoni Pizza Roll Ups

Pepperoni Pizza Roll Ups

No reviews

- Author: [Aaron recipes](#)
- Total Time: [27 minutes](#)
- Yield: [24 roll ups](#) 1x

[Print Recipe](#)

[Pin Recipe](#)

Description

Pepperoni Pizza Roll Ups are bite-sized pizza crust rolls filled with mozzarella, Parmesan, and pepperoni, baked until golden brown and perfect for dipping.

Ingredients

Copy to clipboard

Scale 1x 2x 3x

- ☐ 2 tubes refrigerated pizza crust
 - ☐ Garlic salt
 - ☐ Italian seasoning, to taste
 - ☐ 1 cup shredded mozzarella cheese
 - ☐ 1/2 cup Parmesan cheese
 - ☐ 1 cup sliced and chopped pepperoni
 - ☐ Marinara sauce, for dipping
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. Preheat oven to 425°F (218°C)
2. Dust a surface with flour and roll out each pizza crust
3. Sprinkle garlic salt and Italian seasoning over the dough

4. Add mozzarella, Parmesan, and pepperoni evenly, leaving 1/2 inch at the edges
5. Roll crust into a tight log starting from the short end
6. Slice into 1-inch sections with a serrated knife
7. Place rolls on a greased baking sheet
8. Bake 10–12 minutes until golden brown
9. Serve warm with marinara sauce

Notes

These roll ups can be assembled ahead and refrigerated until baking. Leftovers reheat best in the oven to keep the crust crisp.

- Prep Time: 15 minutes
- Cook Time: 12 minutes
- Category: Appetizer
- Method: Baked
- Cuisine: American

Nutrition

- **Serving Size:** 2 roll ups
- **Calories:** 180
- **Sugar:** 2g
- **Sodium:** 420mg
- **Fat:** 10g
- **Saturated Fat:** 5g
- **Unsaturated Fat:** 4g
- **Trans Fat:** 0g
- **Carbohydrates:** 16g
- **Fiber:** 1g
- **Protein:** 7g
- **Cholesterol:** 20mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

The Ingredients That Make Them Work

The Dough and Seasonings

The base of Pepperoni Pizza Roll Ups is refrigerated pizza dough. It's convenient, consistent, and easy to work with, rolling out into a smooth canvas for toppings. A dusting of garlic salt and Italian seasoning before adding cheese and pepperoni ensures flavor runs through every bite, not just the filling. These seasonings give the crust that unmistakable pizza-parlor aroma and create depth that elevates store-bought dough.

Cheese and Pepperoni Magic

Mozzarella is the essential cheese here, offering that satisfying melt and stretch when you pull apart a roll. Parmesan balances it with nutty sharpness, giving each bite complexity. The pepperoni is what makes these rolls sing. Chopping it into smaller pieces means every section of the roll has spicy, savory flavor instead of just a few slices. When combined, the cheese and pepperoni create layers that bake into the dough, fusing everything together into little swirls of pizza joy.

Preparing the Perfect Roll Ups

Rolling and Filling the Crust

The process begins with lightly flouring a surface and rolling out the refrigerated pizza crust. This step keeps the dough from sticking and makes it easy to handle. Sprinkle garlic salt and Italian seasoning directly on the dough so the flavor bakes right into the crust. Evenly distribute mozzarella, Parmesan, and chopped pepperoni, making sure to leave a half-inch border around the edges. This border is crucial because it prevents the fillings from spilling out during baking. Careful layering ensures every roll bakes with the right balance of dough, cheese, and meat.

Rolling Into Logs and Cutting

Start at the shorter end of the dough and roll it tightly into a log. Rolling firmly keeps the layers compact so the filling doesn't slip out. Once rolled, use a serrated knife or pizza cutter to slice the log into one-inch pieces. This size is perfect for bite-sized rolls that bake evenly. Place each piece cut-side up on a greased baking sheet, leaving space between them so they have room to expand in the oven. This step transforms your dough into a tray of rolls ready to bake into golden spirals of cheesy goodness.

Baking Tips for Best Results

The Right Temperature

Baking at 425°F gives the rolls the best of both worlds: a crisp golden exterior and fully melted cheese inside. The high heat also helps the pepperoni release its oils, which season the crust as it bakes. Depending on your oven, baking will take ten to twelve minutes. Keep an eye on them toward the end because they can go from golden brown to overly dark quickly. The key is to pull them out when the edges are crisp, the cheese is bubbling, and the pepperoni looks just slightly caramelized.

Achieving the Perfect Texture

If you like extra crunch, bake the rolls for an additional minute or two, but no more. For softer rolls, take them out closer to the ten-minute mark. Letting the rolls cool for a few minutes before serving

helps the cheese set slightly, making them easier to pick up without burning fingers. This short rest also allows the flavors to settle, so each bite has the perfect balance of crust, cheese, and pepperoni. These little details elevate a simple recipe into something memorable.

Serving and Pairing

Serving Suggestions

Pepperoni Pizza Roll Ups should always be served hot and fresh from the oven. A small bowl of marinara sauce on the side is the classic companion, adding tanginess that balances the richness of the cheese and pepperoni. Arrange the rolls on a platter, sprinkle with extra Parmesan, and garnish with fresh parsley for presentation. Their bite-sized nature makes them perfect for guests to grab and enjoy without utensils. Whether you're hosting a game day spread, a birthday party, or a casual family night, these rolls are always the first to vanish.

Pairing With Other Appetizers

These roll ups are great on their own but shine even brighter when part of a larger appetizer spread. Pair them with wings, salads, or veggie platters for balance. My personal favorite pairing is serving them alongside [Cheesy Spinach & Artichoke Dip](#). The creamy dip complements the savory rolls perfectly, offering guests two distinct flavors that feel indulgent but different. Together, they create a table that feels complete, festive, and inviting.

Flavor Variations

Changing Up the Fillings

One of the best things about this recipe is its flexibility. Swap pepperoni for cooked sausage, ham, or bacon for a different twist. Vegetarian options like mushrooms, peppers, and spinach bring freshness and color to the rolls. Adding jalapeños, crushed red pepper, or hot sauce spices them up for those who love heat. The dough becomes a blank canvas for creativity, allowing you to adapt the recipe to suit your mood or guests.

Playing With Cheese

Mozzarella and Parmesan are classics, but experimenting with other cheeses keeps things exciting. Cheddar adds sharpness, provolone brings smooth creaminess, and fontina melts into rich silkiness. Mixing cheeses creates new layers of flavor and texture. Topping the rolls with a sprinkle of Parmesan before baking adds crunch and makes them look even more appetizing. These small variations mean you can make Pepperoni Pizza Roll Ups again and again without ever repeating the same version.

Tips From My Kitchen

Make Ahead and Freeze

These rolls are perfect for prepping in advance. Assemble and slice them, then freeze on a tray until solid. Transfer to a freezer bag, and they're ready to bake directly from frozen. Just add a few

extra minutes of baking time. This trick makes them a lifesaver for last-minute gatherings or busy weeknights when you want something quick and homemade without the fuss.

Storing and Reheating

If you somehow have leftovers, store them in an airtight container in the refrigerator for up to three days. To reheat, place them in a 350°F oven for five to seven minutes. This keeps the crust crisp and the cheese gooey. Avoid the microwave, which tends to make the crust chewy and the cheese rubbery. With proper reheating, these rolls taste nearly as good as when they first came out of the oven.

Frequently Asked Questions

Can I use homemade dough

Yes, homemade pizza dough works wonderfully. It gives you more control over flavor and texture, though it requires more time. The recipe adapts easily to either store-bought or homemade dough, so use whichever fits your schedule.

Can I freeze roll ups before baking

Absolutely. Freezing them sliced but unbaked means you can bake straight from frozen. They'll need a few extra minutes in the oven but come out just as tasty, making them perfect for meal prep or party planning.

What cheeses work best

Mozzarella and Parmesan are traditional, but feel free to experiment with blends of cheddar, provolone, or fontina. Each brings its own flavor and texture, so you can adjust based on preference or what you have in the fridge.

Can I make these vegetarian

Yes, simply skip the pepperoni and load the rolls with vegetables like spinach, mushrooms, or peppers. The cheese still makes them satisfying, and the veggies add color and flavor.

Conclusion

Pepperoni Pizza Roll Ups prove that comfort food doesn't need to be complicated to be unforgettable. With just a few ingredients and simple steps, you can transform pizza night into a fun, shareable appetizer. These rolls deliver the flavors everyone loves, crispy crust, gooey cheese, and spicy pepperoni, in a format that's easy to bake and even easier to enjoy. From casual family nights to festive gatherings, they always disappear quickly, leaving only smiles behind.

I've made them in my Brooklyn kitchen, at pop-ups, and in virtual classes, and the response is always the same: pure joy. Pair them with marinara or creamy dips like spinach artichoke, and you'll have a spread that feels abundant and welcoming. From my stove to your table, may these rolls bring warmth, laughter, and plenty of empty plates.
