**Pepperoni Bread**

**Bread:**

1 Tbsp. yeast

¼ cup warm (not hot) water

1 cup warm (not hot) milk

¼ cup shortening

3 Tbsp. sugar

1 ½ tsp. salt

1 egg

3 ½ cups flour

**Ingredients:**

1 cup chopped pepperoni

1 cup mozzarella cheese

1 tsp. oregano

1 tsp. basil

4 Tbsp. butter, melted

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients
2. Put the milk, shortening, sugar, and salt into the Kitchenaide bowl. Mix on low with the whisk attachment.
3. Once the shortening is broken up into small pieces, switch to the dough hook. Add the yeast, egg, and water, mix on low.
4. Add flour and mix on medium low until a dough forms. Turn the dough out onto the counter and knead for 5 minutes.
5. Spray large bowl with pan spray and put the dough into it. Wrap loosely in plastic and put on the tray with the rest of your mise en place.

**Day 2:**

1. Take the dough out and press it down. Cut into small even sized pieces.
2. In a large bowl, mix the pepperoni, cheese, spices, melted butter, salt and pepper. Add the bread and toss until coated
3. Spray a bundt pan well. Arrange the pieces of dough around it so they are evenly distributed. Wrap and put back on your mise en place tray in the cooler.

**Day 3:**

1. Preheat oven to convection 375°.
2. Bake for 30 minutes.
3. Enjoy.