

West Virginia Pepperoni Rolls

INGREDIENTS

- 1 1/2 cups of lukewarm water
- 1/4 cup sugar
- 1 (1/4 ounce) package yeast
- 1 teaspoon salt
- 1/4 teaspoon ground ginger (this makes a lighter bread and you won't taste it).
- 4 1/4 cups bread flour
- 4 ounces of thinly sliced pepperoni (Alternatively, you can cut off a 4" long log from a pepperoni stick, slice it in half lengthwise and then cut thin slices from there using one long slice per fold.)

DIRECTIONS

- Combine all dry ingredients and whisk together. Then add water using extra flour or water as needed to make a soft dough that isn't too sticky.
- Turn out onto a floured board and knead for a couple of minutes. Shape into a ball and let rise in a lightly oiled bowl for 30 minutes to an hour, covered with a towel. Volume should double.
- Punch down and let rise again.
- Turn the raised dough back onto the floured board, and cut it into 12 pieces.
- Take each piece and flatten it, creating a thin slab about 6" – 8" long by 4" wide. Place 4 slices of pepperoni on one end and fold dough and pepperoni over. Add 4 more slices of pepperoni on top of the fold and fold again. Continue to end and crimp last fold as well as the ends and place crimp side down on a parchment lined baking sheet.
- Add cheese if you like. You can spread cheese on the sheet of dough before adding the pepperoni or add a little at each fold.
- Beat an egg and add a tablespoonful of water. Brush rolls lightly with this glaze. You don't need to let the rolls raise further, but you can if you want to. I prefer to let them rise one more time while the oven warms.
- Bake rolls at 425 degrees until golden brown. Twenty minutes or less, rotating pan 1/2 way through.
- When done, I like to use a pastry brush and pepperoni oil that has come out gets brushed onto the top. Or use some butter and then sprinkle to tops with something like Mrs. Dash or some Italian seasoning, or even salt and pepper if you like.