**Pizza Puffs**

**INGREDIENTS**

Nonstick cooking spray

3 c. Bisquick

2 eggs

1 c. milk

3 tbsp. olive oil

2 tsp. Italian seasoning

3/4 tsp. kosher salt

1/2 tsp. garlic powder

3/4 c. mini pepperoni, plus more for garnish

1/2 c. grated Parmesan, plus more for garnish

8 mozzarella string cheese, cut into thirds

Marinara (or pizza sauce), for dipping

**DIRECTIONS**

1. Preheat oven to 400°. Grease the bottoms of a 12-cup muffin tin with cooking spray. In a large bowl, combine Bisquick, eggs, milk, olive oil, salt, garlic powder and Italian seasoning. Whisk until just combined, then fold in mini pepperoni and Parmesan.
2. Scoop batter into muffin tin cups, then press a piece of string cheese into the center of each cup. Top with more pepperoni and bake until the muffins are golden and cooked through, about 20 minutes.
3. Sprinkle with Parmesan and serve warm with marinara.

