

Pizza Wedges or Muffins

Ingredients:

1 tbsp cooking oil



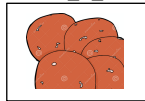
1 cup onion



$\frac{1}{4}$ tsp garlic powder



$\frac{3}{4}$ cup pepperoni chopped



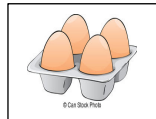
1 $\frac{1}{2}$ cup flour



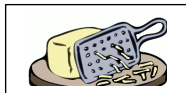
2 tsp baking powder



4 eggs-beaten



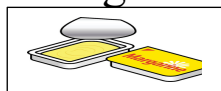
$\frac{3}{4}$ cup parmesan cheese



$\frac{1}{2}$ cup tomato sauce

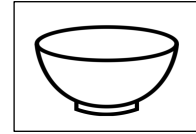


$\frac{1}{3}$ cup melted margarine

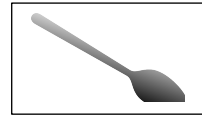


Supplies:

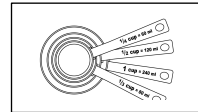
Large bowl



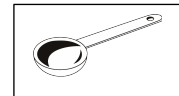
Large spoon



Measuring cups



Teaspoon



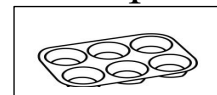
Fry pan



Knife



Muffin pan or cake pan



Steps:

1. Heat cooking oil in fry pan and sauté onions. Add pepperoni and garlic powder and cook until browned. Allow to cool.
2. Combine flour and baking powder in bowl.
3. Make a well in center and add pepperoni mixture as well as eggs, parmesan cheese, tomato sauce and melted margarine. Mix.
4. Pour mixture into cake pan or muffin pan.
5. Bake at 375 degrees F for 15-20 minutes.

Serve with pizza sauce, sour cream or other dip.