

Pizza-Stuffed Mushrooms from She Makes and Bakes

Prep time 10 minutes Bake time 20 minutes at 350

12 white mushrooms (the larger they are, the more filling you can put in them!)
4 ounces cream cheese softened
1/4 cup grated mozzarella
1/4 teaspoon dried basil
1/8 teaspoon dried oregano
1/4 teaspoon garlic powder
salt and pepper to taste
1/4 cups pepperoni, diced
2 tablespoons each of additional fill-ins (onion, green pepper, olives, ham, sausage, etc.)

Preheat oven to 350 degrees. Spray a cast iron skillet or sheet pan and set aside.

Wash the mushrooms and remove the stem (they should pop out of the cap). If you run the mushrooms under water, make sure you drain any water out of the cap.

In a small bowl, combine the cream cheese, mozzarella, and spices. Mix together until combined. Stir in the pepperoni and other fillings and scoop into the mushroom caps.

Place in your sprayed pan and bake for 20 minutes. After the time is up, switch your oven to broil and brown the tops.

Source: [Lauren's Latest](#)