



Perfect Every Time Pizza or Calzone Dough

Jacob · 28/09/2024



Prep Time

4

Difficult

Medium

Servings

4 medium calzones

Description

This calzone pizza dough is ready in a snap my kids love it My dear chef friend Darrin Gleason shared this recipe with me over ten years ago while attending college It has been a goto recipe for my family for all these years and I thought I should share it with my cooking community

Ingredients

- - ½ cup lukewarm water - 1 (.25 ounce) package active dry yeast - ½ cup water - 2 tablespoons olive oil - 2 tablespoons honey - ½ teaspoon salt - 3 cups all-purpose flour
- plus more for dusting

Instructions

1. Mix together 1/2 cup lukewarm water and yeast in a small bowl. Let stand until foamy
2. about 5 minutes. Combine 1/2 cup water
3. olive oil
4. honey
5. and salt in a large mixing bowl. Add 1 cup flour and mix well. Mix yeast mixture into flour mixture. Add remaining flour
6. 1 cup at a time
7. until dough is well combined. Knead dough on a floured work surface until dough is soft
8. smooth
9. and elastic
10. about 8 minutes. Roll dough into 4 calzone shapes or 1 large pizza. Tips The dough should be as "soft as a horse's nose" after kneading. To Make Calzone or Pizza: Preheat the oven to 400 degrees F (200 degrees C). Fill the dough with your favorite ingredients
11. or if used as a pizza crust
12. top with your favorite toppings. Bake in the preheated oven until crust is lightly browned
13. 15 to 20 minutes.