

Spooky Calzone Snake

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 5 mins

Description

I wanted to make some sort of spooky bread for Halloween and came up with the idea of baking a calzone in the shape of a snake I combined egg yolks with food coloring and made several colors and painted it to make a colorful striped snake It was a hit with the kids

Ingredients

- - 1 teaspoon white sugar - 1 cup warm water (110 degrees F/45 degrees C) - 1 (.25 ounce) package active dry yeast - 2 tablespoons olive oil - 1 ½ teaspoons kosher salt - 3 cups all-purpose flour
- divided - 1 cup ricotta cheese - 2 cups shredded mozzarella cheese - ¼ cup grated Parmesan cheese
- or to taste - 1 (4 ounce) package sliced pepperoni - 1 tablespoon chopped fresh parsley - ½ teaspoon Italian seasoning - ½ cup sliced black olives (Optional) - ½ green bell pepper
- cut into strips (Optional) - ½ cup sliced fresh mushrooms (Optional) - 1 egg - 1 tablespoon water

Instructions

1. Dissolve sugar in warm water in the bowl of a stand mixer fitted with a dough hook. Sprinkle yeast over water
2. and let stand for 5 minutes until yeast softens and begins to form a creamy foam. Stir in oil
3. salt
4. and 2 cups of flour; mix on Low until the mixture forms a wet dough. With the machine running
5. add 1 cup of flour
6. 1/4 cup at a time
7. and knead until dough pulls away from the sides of the bowl into a ball. Knead for 3 to 5 more minutes
8. until the dough is smooth and elastic. Lightly oil a large bowl; place dough in the bowl and turn to coat with oil. Cover with a towel and let rise in a warm place until doubled in volume
9. about 1 hour. Combine ricotta
10. mozzarella
11. Parmesan cheese
12. pepperoni
13. parsley
14. Italian seasoning
15. olives
16. green pepper
17. and mushrooms in a large bowl; set aside. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. Punch down dough; roll it out into a long
18. flat strip about 9 inches wide by 30 inches long. Spoon filling mixture down the center of dough strip
19. leaving about 1 inch on all sides for sealing. Pull edges of dough together; pinch to seal and form a long
20. filled roll. Place roll
21. seam-side down
22. onto the parchment paper in a snakey "S" shape
23. and tuck the ends underneath to seal. Beat egg in a bowl with 1 tablespoon of water; brush egg wash over calzone. Bake in the preheated oven for 30 to 35 minutes
24. until calzone is golden brown. Let cool for 5 minutes before cutting into individual slices. Cook's Note You can use various food items to make a tongue
25. nostrils
26. and eyes
27. such as fruit roll-up
28. peppercorns
29. and olives. Serve with spaghetti sauce for dipping.