



Calzone

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 5 mins

Description

This calzone recipe can be split in half into 2 regular calzones We fill them with anything They are delicious

Ingredients

- - 1 ¼ cups water - 1 teaspoon salt - 3 cups bread flour - 1 teaspoon dry milk powder - 1 ½ tablespoons white sugar - 2 teaspoons active dry yeast - ¾ cup pizza sauce - 4 ounces pepperoni sausage
- chopped - 1 ¼ cups shredded mozzarella cheese - 2 tablespoons butter
- melted

Instructions

1. Place water
2. salt
3. bread flour
4. dry milk
5. sugar
6. and yeast in the pan of the bread machine in the order suggested by the manufacturer. Select Dough cycle. When the cycle has finished
7. preheat the oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet. Roll out dough on a lightly floured surface; shape it into a 16x10-inch rectangle. Transfer to prepared baking sheet. In a small bowl
8. mix together chopped pepperoni and mozzarella. Spoon pizza sauce in a stripe down the center of dough lengthwise; add pepperoni and cheese filling. Make diagonal cuts 1 1/2 inches apart down each side
9. cutting within a 1/2 inch of the filling. Criss-cross strips over filling
10. sealing with water. Brush top with melted butter. Bake calzone in preheated oven for 35 to 45 minutes.