



Bread Machine Calzone

Savannah · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

For this tasty Italian specialty the calzone dough is prepared in the bread machine and then its filled with Italian sausage pizza sauce and mozzarella cheese I serve it with pasta

Ingredients

- - 1 ¼ cups water - 2 teaspoons active dry yeast - 1 ½ tablespoons white sugar - 3 cups bread flour - 1 teaspoon salt - 1 teaspoon powdered milk - ¾ cup sliced Italian sausage - ¾ cup pizza sauce - 1 ¼ cups shredded mozzarella cheese - 2 tablespoons butter
- melted

Instructions

1. To make dough
2. place water
3. yeast
4. sugar
5. flour
6. salt
7. and powdered milk in the pan of the bread machine
8. in the order suggested by the manufacturer. Select Dough cycle. After cycle is completed
9. roll out dough on a lightly floured surface. Meanwhile
10. brown sausage for about 8 to 10 minutes in a large skillet over medium heat. Drain excess fat and reserve. Preheat the oven to 350 degrees F (175 degrees C). Shape dough into a 16x10-inch rectangle. Transfer to a lightly greased cookie sheet and spoon pizza sauce lengthwise down the center of dough
11. followed by browned sausage and cheese. Make diagonal cuts 1 1/2-inches apart down each long side of dough rectangle
12. cutting to within 1/2-inch of filling. Criss-cross cut strips of dough over filling and seal edges with water. Brush top of calzone with melted butter. Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes
13. or until golden brown. Remove from oven and cool for 5 minutes
14. then slice and serve.