

Calzone Crust & Recipe

Description

Tracy's Calzone Crust & Recipe. Easy 45 min prep to finish.

Ingredients

- 1 pkg Yeast
- 1 cup Warm Water
- 2 tbsp oil
- 1 tbsp sugar
- 1 tsp salt
- 2 3/4 cups flour
- 1 jar pizza sauce
- toppings of choice
- 2 cups cheese

Instructions

Crust: Dissolve yeast in warm water, stir in sugar, oil, salt & 1 cup flour. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface to coat. Knead about 5 minutes or until smooth & elastic. Place in bowl cover & let rest for 5 minutes. Make four balls, roll into four 10" circles.

Topping:

Summary

Yield: 4

Source: Tracy DiCamillo -
Calzone Recipe

Prep Time: 45 minutes

Category: Breads

Cuisine: Italian

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Place sauce and toppings onto dough, fold & crimp edges. Place onto greased cookie sheet. Bake for 15 minutes then brush with melted butter cook for remaining 10 to 15 minutes.

Cook for 25 - 30 minutes @ 375