

# 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

## Summary

**Yield:** 4

**Source:** Tracy DiCamillo - Calzone Recipe

**Prep Time:** 45 minutes

**Category:** Breads

**Cuisine:** Italian

## 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:**

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**