



THE J.M. SMUCKER Co

Calzones

Prep Time Cook Time Serves Difficulty

30 mins 30 mins 8 N/A

Ingredients

- **Dough:**
- 1 1/2 cups (375 mL) water
- 2 tbsp (30 mL) Vegetable or Canola oil
- 2 tsp (10 mL) salt
- 2 tsp (10 mL) sugar
- 4 cups (1 L) **Robin Hood®** Best For Bread Homestyle White Flour

Robin Hood® Best for Bread Homestyle White Flour

- 4 tsp (20 mL) bread machine yeast
- **Filling:**
- 1/2 cup (125 mL) seasoned pizza or pasta sauce
- 1/2 cup (125 mL) shredded mozzarella cheese
- 1/2 cup (125 mL) finely chopped green pepper
- 1/2 cup (125 mL) sliced pepperoni
- 1/2 cup (125 mL) sliced mushroom

Directions

Step 1:

Add ingredients for dough to machine according to manufacturer's directions.

Step 2:

Select dough cycle. When dough cycle is complete, remove dough to floured surface. Cover with a clean tea towel and let rest for 5 minutes.

Step 3:

Preheat oven to 400°F (200°C). Line baking sheet with parchment paper.

Step 4:

Divide dough into 8 equal portions. On floured surface, roll each portion to 6" (15 cm) circle. Spread 1 tbsp (15 mL) sauce evenly over bottom half of each round leaving a 1" (2.5 cm) border uncovered at edge. Sprinkle remaining fillings over sauce, dividing evenly. Fold dough over filling to make half-circles. Pinch or crimp edges to seal; prick tops several times with fork or sharp knife. Place on prepared baking sheet.

Step 5:

Bake on centre oven rack of preheated oven for 25 to 30 minutes. Let stand for 10 minutes before serving.

Images

