THE J.M. SMUCKER Co

Giant Baked Panzerottis

Makes 2 large panzerottis (4 servings)

Prep Time	Cook Time	Serves	Difficulty
15 mins	14 mins	N/A	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

  Robin Hood® 00 Style Pizza Flour

- 1 tsp (5 mL) salt
- 1 tbsp (15 mL) cornmeal
- **Assembly:**
- 3/4 cup (175 mL) pizza sauce
- 2 cups (500 mL) shredded cheese
- additional fillings, optional

Directions

Step 1:

Place pizza stone on highest oven rack. If using conventional pan, dust with cornmeal and set aside. Meanwhile, preheat oven to 550°F (285°C), or highest temperature of oven.

Step 3:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. Remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place 45-60 minutes or until doubled.

If the dough is too sticky, very generously flour the counter and surface of dough and knead in gently until absorbed and easier to handle.

Step 4:

Remove dough to well-floured surface and gently punch down. Divide dough in half. Roll 1 ball of dough to 12” (30 cm) circle, ensuring that dough does not stick to surface. Sprinkle pizza wheel or cutting board with 1 tbsp (15 mL) cornmeal. Place dough on cornmeal covered surface, ensuring that it does not stick.

Step 6:

Spread lower half of dough with sauce to about 1” (2.5 cm) from edge of dough. Top with cheese and additional toppings if using. Fold top of dough over filling to form a semi – circle and pinch edges together to seal. Crimp if desired. Carefully slide onto hot stone in oven.

Step 7:

Bake in preheated oven 12-14 minutes, or until golden. Repeat.

Images

