THE J.M. SMUCKER Co

Spinach and Cheese Stuffed Flatbread

Prep Time	Cook Time	Serves	Difficulty
1 hr	35 mins	8	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) warm water
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

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- 1 tsp (5 mL) salt
- **Filling:**
- 10 oz (300 g) spinach, cooked, drained, and squeezed dry, chopped
- 1 tub (475 g) Ricotta cheese
- 1/2 cup (125 mL) shredded mozzarella cheese
- 3 green onions, sliced
- 2 eggs, beaten
- 1 clove garlic, minced
- salt and pepper to taste
- 1/4 cup (50 mL) fresh dill, chopped, optional
- **Assembly:**
- 2 tbsp (30 mL) butter, melted

Directions

Step 2:

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.

Step 4:

Combine all ingredients. Chill.

Step 6:

Preheat oven to 450°F (230°C). Butter the bottom and sides of an 8" or 9" springform pan and place on parchment paper lined baking sheet.

Step 7:

Punch down dough and remove to well-floured surface. Roll to large circle, twice as large as diameter of pan. Dough will be thin. Place dough into bottom of prepared pan, leaving excess dough to drape over sides (it will be folded over the filling later).

Step 8:

Spoon filling into bottom and fold overhanging dough over filling – don’t worry if it looks messy. Filling can be completely covered or left open. Brush top with melted butter.

Step 9:

Bake in preheated oven 25-35 minutes or until golden brown. Serve warm.

Images

