THE J.M. SMUCKER Co

Family Style Stromboli

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	8	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) **Robin Hood®** All Purpose Flour, divided

  Robin Hood® Original All Purpose Flour

- 2 1/4 tsp (11 mL) **Fleischmann's®** Pizza Yeast
- 1 1/2 tsp (7 mL) granulated sugar
- 3/4 tsp (4 mL) salt
- 2/3 cup (150 mL) very warm water, (120°F - 130°F/50°C - 55°C)
- 3 tbsp (45 mL) Vegetable or Canola Oil
- **Filling:**
- 2 cups (500 mL) mediterranean style frozen vegetables
- 1/3 cup (75 mL) tomato sauce
- 2 cups (500 mL) grated Mozzarella cheese, divided
- 1/2 cup (125 mL) thinly sliced pepperoni (optional)
- 1/2 tsp (2 mL) Italian herb seasoning
- 1 egg
- 1 tbsp (15 mL) water

Directions

Step 1:

Preheat oven to 400°F (200°C). Grease a baking sheet or line with parchment paper.

Step 2:

Crust: In a large bowl, combine 1 cup (250 mL) of flour with yeast, sugar and salt. Add water then oil, mixing 1 minute or until well blended. Stir in 1/4 cup (50 mL) flour at a time, to make a soft and slightly sticky dough.

Step 3:

With floured hands, spread dough onto prepared baking sheet into a 16" x 9" (40 x 23 cm) rectangle.

Step 4:

Filling: Pat thawed vegetables until very dry or use fresh vegetables as is. Spread sauce over dough leaving a 1" (2.5 cm) border. Sprinkle half the cheese, all pepperoni, all vegetables and all seasoning. Finally add the remaining cheese. Pat down filling. Whisk egg with 1 tbsp (15 mL) water. Brush on crust edges.

Step 5:

Starting at long edge, tightly roll jelly-roll fashion. Seal ends. Place seam side down on baking sheet. Brush top with remaining egg mixture. Bake in preheated oven, 15 - 20 minutes, until deep golden. Let stand 15 minutes before slicing.

Images

