

Calzone

1 Batch Pizza Crust

2 cups Favorite Pasta Sauce

9 slices Mozzarella Cheese

1/2 cup Grated Parmesan Cheese

1 cup Crumbled Italian Sausage

1/2 cup Pepperoni Slices

2 tablespoons Olive Oil

Preheat oven to 450f/230c degrees.

Divide the prepared dough into 4 pieces.

On floured surface, roll the dough into a rough oval; about 12 x 6inches.

On the bottom half of the dough; first lay down the sliced mozzarella, then a few tablespoons of pasta sauce.

Next a layer of parmesan cheese, then the sausage and pepperoni.

Do not over fill or they will burst open while baking.

Bring the other half of the dough over the toppings and pinch the two halves together.

You can roll the edge or crimp it with a fork.

Place the calzone onto a sheet try lined with parchment paper.

Make slits in the top of the calzone to vent steam while cooking.

Bake in the oven for 15-20 minutes, or, until they are golden brown.

Serve with the remaining pasta sauce.

Basic Pizza Dough

2 packages Dry Yeast

1 1/4 cups Very Warm Water

1/2 teaspoon Sugar

3 tablespoons Olive Oil

4 cups Flour

2 teaspoons Salt

Add the sugar to the warm water, then add the yeast. Allow to sit for about 10 minutes.

Add the flour, salt and olive oil to the bowl of an electric stand mixer and attach the dough hook.

Turn the mixer to medium speed and pour in the yeast/water mixture.

Mix until the forms into a ball and is smooth and elastic.

Form dough into a ball and set in a warm spot to rise covered with a moist towel for 30 minutes.