Paul’s Calzone / Stuffed Bread

*Ingredients:*

1 ball 16oz Pepe’s Dough Ball

4 Slices Black Forest Ham

4 Slices Cheddar Cheese

1 Oz Green Peppers

1 Oz Onion

1 Oz Black Olives

16 Slices precut pepperoni

Salt & Pepper

Use your imagination here. The different ingredients you use will make any

calzone/stuffed bread original to your own recipe. Remember, the more you put in the

bread; the less of each item you want to include. The end result is you get the same taste

in every bite.

*Procedure:*

1. Spray pan with baking spray
2. Place thawed dough ball on pan
3. Stretch dough to desired shape, round or rectangle
4. Place ingredients on one half completely leaving ½-1” around the edge
5. Flip the side without any toppings over the topping to make top crust
6. Pinch the sides together to seal the dough
7. Bake as you would a pizza

*Baking:*

1. Pre heat oven to 425°F
2. Place pan on oven racked located in middle of oven
3. Bake for 10 minutes or until the top is a light golden brown
4. As soon as it comes out of oven, rub a garlic butter spread over the entire top
5. Sprinkle with oregano and parmesan cheese or any other desired flavorings before spread dries