








Recipe Name: Calzones

2 ½ Cups flour
1 teaspoon Salt
1 Cup warm water
1 Tablespoon yeast
1 Tablespoon Italian seasoning or to taste, optional
1 Tablespoon oil

Calzone ingredients:
2 cups diced fully cooked ham
2 cups (8 ounces) shredded mozzarella cheese
Parmesan cheese, optional
Dried basil, optional
¼ cup olive oil
spaghetti sauce for dipping calzones



Dissolve yeast in warm water and add a dash of sugar. Meanwhile, in mixing bowl add flour, salt, oil and Italian seasoning. When yeast is bubbly and ready pour into flour mixture and blend. Form into a ball and place in a oiled bowl. Let rise 30-60 minutes. To make a large calzone use all the dough for smaller calzones use several small balls of dough. Roll balls out into a circle with a rolling pin. Place on cookie sheets or pizza pans. On half of the circle add ham and cheese cubes leaving 1 inch around edges. Fold over the side of dough, roll edges together and pinch together. With a fork pierce top of calzones in several places. In a large measuring cup add oil, basil and Parmesan cheese together. Whisk until blended. With a pastry brush have each child brush the top of their calzone. Have an adult bake at 450 degrees for 10-15 minutes. Serve calzones with warm spaghetti sauce.

<http://www.kids-cooking-activities.com>