 **Calzones**

**Ingredients:**

15 mL quick rise yeast

5 mL sugar

2 mL salt

400-500 mL flour

150 mL water

35 mL oil

250 mL cooked ham, chopped (about 3 slices of ham)

125 mL mozzarella cheese, grated

½ can pizza sauce (1 can = 212 mL)

1/2 green pepper, chopped

**Method:**

1. Preheat oven to 375 F. Lightly grease cookie sheet.
2. In a large bowl, mix together quick rise yeast, sugar, salt and 400 mL flour.
3. In a small pot over medium heat, add water and oil until very warm (105-115 F).
4. Add water mixture to flour mixture. Stir well until mixture leaves sides of bowl and forms a soft dough. If too sticky, gradually add in more flour.
5. Place onto a floured counter and knead for 3-5 minutes or until smooth and elastic. Place in an oiled bowl. Cover with a clean t-towel and let rise for 20 minutes.
6. Meanwhile, in a medium bowl, combine all filling ingredients. Mix well.
7. Punch down dough and cut into 4 equal parts. Flatten and roll each of the four pieces of dough into 15 cm round shaped pieces.
8. Equally divide filling among the 4 pieces of dough, placing on ½ side of dough leaving a border along the edge.
9. Moisten the edges with water, fold dough over and pinch to seal.

10.Bake in oven for 20 minutes or until brown and crispy. Serve hot.