



Calzone (Bread Mix)

This delicious calzone is a folded pizza or turnover shaped like a half-moon and stuffed with pizza toppings. To make a Calzone with our Pizza Crust Mix, see [recipe](#).

Ingredients

- 3-1/2 cups [Pamela's Bread Mix](#) or one 19 oz bag
- 2-1/4 tsp yeast
- 1/4 cup olive oil + additional for brushing on dough
- 1-1/2 cups warm water (110 degrees max)
- 2 tsp Italian seasoning for crust (optional)
- extra mix, rice flour, and/or cornmeal for dusting crust
- 4 cups grated mozzarella cheese
- 2 cups shredded Parmesan
- 1 cup sauce of choice: pizza sauce, pesto, BBQ sauce, or white sauce. (1 heaping tsp for individual pies and 2 to 3 tsp for large pies)
- 5 to 6 cups chopped meat and vegetable filling (If using meat- it must be cooked. Use a mixture of vegetables like bell peppers, onions, olives, thin sliced raw zucchini (drained on paper towel), and/or pineapple. Mushrooms or broccoli should be pre-cooked. Mix with cooked ham, sausage, meat, or chicken. (This recipe is also great for using up left-overs of meats and cooked vegetables.)
- Parchment paper

Directions

Pre-cut parchment paper into 8 pieces approximately 6 x 9 for individual pies, or 4 pieces 8 x 11 for large pies. These parchment squares will allow you to easily flip the dough over into the half-moon shape.

Make pizza dough recipe according to package directions but beat on high speed for 2 minutes. For an extra flavorful crust add 2 tsp. dried Italian seasoning (or favorite herb) to flour mix at the start of the recipe. Scrape dough into an oiled bowl and cover. Let rise for the recommended 1 to 2 hours.

While dough is rising, chop, prep, and cook filling components. Small individual calzones will need 1/2 to 3/4 cup total filling per small calzone plus 1/2 cup grated cheese, and 2 TBSP Parmesan. Large calzones will need 1-1/4 to 1-1/2 cups total filling, plus 1 cup cheese and 1/4 cup shredded Parmesan.

Once filling is ready and dough has risen you are ready to shape and assemble.

Pre-heat oven to 425° with rack and pizza stone in the top third of the oven. (If no pizza stone, use a pizza pan or heavy sheet pan. Pre-heat the sheet pan before baking calzones.)

Shape and Assemble:

Lay a large piece of parchment down on counter to catch overflow of ingredients. Lay the smaller cut pieces of parchment on top. Dust each piece with bread mix, rice flour and/or cornmeal. (Cornmeal adds a great texture to the dough.)



Gently divide dough into 4 or 8 pieces placing a piece on each floured parchment square.



With floured fingers, gently press dough into an 8" circle for an individual pie, or a 10" for large pie. Press dough gently until very thin.



Once shaped, brush dough lightly with olive oil, leaving 1/2" around edge with no oil. Spoon filling onto one half of the dough, layering starting with cheese, then meat, vegetables, sauce, and then a little more cheese.



Chef's Note: Do not put too much sauce inside the calzones, it will make the filling too wet. If you like a lot of sauce, add more after it is cooked, either over the top or in a small dish for dipping.

Using the parchment to fold the dough, flip one side of the dough all the way over to the front edge of dough, covering the filling into half-moon shape.



Press around the edge to seal. Try not to tear the dough. If you get a hole the cheese may bubble out a little.



Keep calzone on the smaller piece of parchment to help with lifting and placing on a parchment covered sheet pan. A pancake spatula is helpful. Brush top with olive oil for a traditional softer, shiny crust, or leave crust plain for a Rustic look. Store calzone in refrigerator to limit the dough rising while completing additional pies.

When ready to bake, use a pancake spatula to place calzones (still on individual parchment squares), onto pre-heated pizza stone or pre-heated sheet pan. Bake calzones approximately 15 minutes for smaller size, or 15 to 18 minutes for larger size, until brown on the edges and starting to golden. Carefully remove parchment from bottom of calzones to keep bottom crisp and cool on rack for 5 minutes or more.

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