**Calzone Recipe**

1 cup warm water (105-110 F)

1 heaping Tablespoon Yeast

1 tsp. sugar

**Then add to the yeast mixture:**

¼ cup oil

2 to 2 ½ cups flour

1 tsp. salt

The dough should be very soft. Knead dough until no longer sticky. You may need to add just a bit more flour if dough continues to be sticky.

**Filling ingredients:**

½ cup peperoni slices ½ cup of prepared spaghetti sauce

2 medium green onions, chopped 4 oz. ½ cup canned mushrooms

1 cup shredded mozzarella cheese

**Dip: extra spaghetti sauce or ranch dressing**

**Preparation**

Heat oven to 350 degrees. Lightly grease cookie sheet. Gently pat out and stretch pizza dough to form 12-inch square. Layer filling of pepperoni, onions, mushrooms and cheese on half of crust to within 1 inch of edge. Fold crust over filling; fold edge up and seal with fork. Cut slits in top. Bake 20 to 25 minutes or until crust is golden brown and filling is hot. Cool 5 minutes before cutting.