

Sue's Calonzes

Prepare dough for pizza shells, but reserve about 1 tbsp of dough per calzone in a small ziplock bag, and keep in the fridge until needed. When baking the shells, bake at 350° for only 12 minutes.

Have the fillings prepared when the shells come from the oven, as the shells are most pliable when they are warm.

Spread sauce, cheese and fillings on one half of the shell, leaving the edges clear. Make a small hole in one corner of the bag with the remaining raw dough. Squeeze the dough around the edges of the half shell with the fillings. Fold the shell and press to make a seal. Let calzones sit for 10 mins before baking, to allow the fresh dough to rise. Bake at 425° until well browned. Serve with warm pizza sauce for dipping.