



## Pizza Roll

9 ounces warm water  
2 teaspoons dry yeast  
3 tablespoons olive oil  
4 cups flour  
1 tablespoon sugar  
½ teaspoon parmesan bread seasoning (optional)

Mix together water, yeast, and olive oil by hand or in mixer fitted with dough hook. Allow to rest for five minutes before adding flour, sugar, and seasoning (if desired).

Mix on low for 3 to 4 minutes. Punch the dough with your finger; if it bounces back, it's ready for the rising stage, if not, continue to mix. Place in a large bowl coated with non-stick cooking spray (or lightly oiled), coat all sides of the dough.

Cover with foil or plastic wrap, place in warm spot and allow to rise for 60 to 90 minutes until the dough doubles in size.

Remove dough from bowl and roll into a 12"x14" rectangle

Arrange on dough: Large pepperoni, hard salami, ham, Provolone cheese, Mozzarella cheese, chopped fresh spinach, sliced sweet peppers

Note: You can fill the pizza roll with anything you wish. Experiment! For example, you can fill the dough with shredded pork, barbeque sauce, horseradish, cheeses, sweet peppers, etc. Avoid "wet" vegetables like mushrooms.

Place on foil or parchment paper on tray. Make 4 slits in top to allow steam to escape.

Bake in a 400° oven for 20-25 min.

Let rest, covered with a kitchen towel for 10-15 minutes before serving. Serve with your favorite pizza or marinara sauce if desired.