

Ingredients

2 1/2 to 3 cups flour

1 tablespoon sugar

1 teaspoon salt

1 tablespoon dry milk powder

2 1/4 teaspoons (1 pkg) yeast

3 tablespoons oil

1 cup very warm water

Calzone/Pizza Dough

Notes



Directions

Combine 1 cup of the flour, sugar, salt, milk powder, and yeast in a large bowl. Add the warm water and mix. Stir in remaining flour slowly until dough is soft but not sticky. Knead until smooth. Let the dough rest for at least 30 minutes before making the calzone.