

Stromboli

Bread Dough:

1 Tbsp. Active dry yeast

2 ½ cups Flour

1 tsp Salt

1 tsp Sugar

2 Tbsp. Oil

1 cup Water



Bread Dough Directions:

Filling:

¼ lb. sliced ham

¼ lb. Sliced hard salami or pepperoni (or both)

½ teaspoon dried basil – divided

½ teaspoon dried oregano – divided

3-4 slices provolone cheese

1 cup shredded mozzarella cheese



Outside Toppings:

2 Tablespoons butter or margarine melted

1 teaspoon cornmeal (optional)

Making Stromboli Directions:

Preheat Oven to 375 degrees

Cook Time: 20-25 minutes