

Bacon and Date Calzones
From The Cook's Life
Makes 10-16 calzones, depending on size

I am giving only approximate amounts, since I didn't measure and you need to adjust to your tastes.

1 recipe whole wheat pizza dough, mixed and risen (or your preferred dough)
Olive oil
Garlic, roasted and mashed, or minced if raw (4 cloves roasted, 1 or 2 if raw)
4-8 slices cooked bacon, crumbled
6-12 dates, diced
1-2 cups shredded mozzarella
½-1 cup ricotta, whole milk preferred (do not use fat free)
Parmesan cheese, grated

Preheat oven to 425 degrees. Line two baking sheets with parchment paper or lightly grease.

Divide dough in half on a floured surface. Cover one half of dough to keep it from drying out while you work with the other half.

Roll dough out to a rough square or rectangle, about ¼ inch thick. Cut dough into 5-8 squares – size will depend on how big you want your calzones.

As you fill your squares, be sure to keep the edges free of any toppings so the dough will stick together when you seal the filled calzone. Drizzle about ½ teaspoon of olive oil in the middle of half of each square (the other half will be the top and gets no filling).

Spread a little garlic on each oiled square. Top garlic with bacon, dates, a little mozzarella and a tablespoon, or less, of ricotta. Add a sprinkling of Parmesan to each calzone. Make sure you don't over-fill your calzones, or you will have trouble encasing the filling in the dough and you will have leaks.

Fold the empty side of dough over the filling of each calzone and press the edges to seal. Use a little water as glue if the dough doesn't stick to itself. Transfer the calzones to the prepared baking sheet and sprinkle each with a little more Parmesan, if desired. Prick the tops with a fork to make steam vents.

Repeat steps with remaining dough and topping ingredients.

Bake calzones for 15-25 minutes, or until golden brown on top and bottom. Baking time will depend on size. Check them after 10-15 minutes to make sure they aren't getting too brown.

Let calzones cool on baking sheet about five minutes before serving. These store well – reheat in the oven or a toaster oven for best results.