

Featured Recipe

Calzones

Ingredients:

- 2 egg whites (or 1 egg substitute like Ener-G Egg Replacer)
- 2 Tbs. olive oil
- 1/2 tsp. apple cider vinegar
- 6 Tbs. warm water (or soy, almond, hemp or other non-dairy milk)
- 1 1/2 cups of Jules Gluten Free™ All Purpose Flour
- 3 Tbs. milk powder (dairy or non-dairy like Dari-Free™)
- 1/4 tsp. oregano
- Pinch or two of garlic powder
- 1/2 tsp. salt
- 2 1/4 tsp. rapid rise/bread machine yeast



Directions:

Whisk together all dry ingredients except yeast. Combine wet ingredients and blend, reserving some of the water/milk. Turn the mixer to low and add the dry ingredients. Add more water/milk as needed to get a firm dough that can still be spread. Add the yeast and beat on high for 3 minutes.

Preheat oven to 425 F (convection) or 450 F (static). Prepare a baking sheet by lining with foil and spraying with cooking oil. Set aside.

Prepare a clean counter or pastry mat by dusting with Jules Gluten Free™ All Purpose Flour. Divide the dough into 2-3 separate portions. Scoop one portion onto the counter or mat, rolling in flour to prevent it from being sticky. Pat the dough into a round disc, then gently roll the dough into a circle to approximately 1/4 inch thick (roll thicker if you like a thicker crust).

Scoop fillings of choice onto the center of the round (do not mound the fillings high), leaving at least a 1-inch perimeter uncovered by fillings. Using a bench scraper or spatula, gently lift one half of the round and fold it over itself to form a calzone, or half round shape. Press the edges together to seal and transfer to the baking sheet. Brush off the top to remove any excess flour; brush olive oil over the top of the dough.

Repeat with remaining dough. Brush off the top to remove any excess flour; brush olive oil over the top of the dough. Cover with a damp towel and let rise for 15 minutes in a warming drawer or oven preheated to 200 F then turned off.

Uncover and bake for 20 minutes. Cooking time may vary depending on the size of your calzone.

Serves 2-4.

NOTE:

This recipe may be prepared as an Italian "Easter Pie" by lining a baking dish with crust, (be sure to leave enough crust to come up the sides of the pan and fall over the edge to allow a seal with a top crust) filling with desired ingredients, then sealing with another crust on top. Brush with egg and water mixture, sprinkle with sugar and bake according to above directions; cook times will vary depending on the size of the pan and the depth of the fillings, but bake a minimum of 20 minutes, until the top crust is lightly browned.

