

# Bologna & Cheese in a Loaf



Preparation Time: 5 minutes  
Ready in Time: 35 minutes  
(including cooling time)  
Serves: 6 (2 slices each)

## Essential Equipment

Rolling pin  
Ruler  
Baking sheet  
Small bowls (2)  
Spoon  
Rubber spatula  
Kitchen scissors  
Fork  
Pastry brush



## Gather Ingredients

1 pkg. (13.8 oz.) refrigerated pizza dough  
6 slices of bologna or smoked ham  
6 *Kraft Singles*  
1 egg white, lightly beaten  
1 Tbsp. *Kraft* 100% Grated Parmesan Cheese

## Do This First

Preheat oven to 400°F.

## Simple Steps

- 1 Preheat oven to 400°F. Unroll dough onto clean work surface; stretch gently with hands to form 13x9-inch rectangle.
- 2 Top evenly with bologna, leaving a 1/2-inch border around all sides.
- 3 Place *Singles* on top of the bologna.
- 4 Moisten edges of dough with water; roll up dough, starting at one of the long sides to make a log. Pinch seams and ends of dough firmly together to seal. Place, seam side down, on lightly greased baking sheet.
- 5 Make 3 diagonal slits in top of dough with kitchen scissors. Brush with egg white; sprinkle with Parmesan cheese.
- 6 Bake 20 to 25 minutes or until deep golden brown. Cool 10 minutes before cutting. (Warning: only adults should use the knife to cut the roll).

