

Kids Can Cook: Cheesy Pull-Apart Calzone



PREP TIME: 10 minutes
READY IN: 34 minutes
SERVES: 4

INGREDIENTS

- 1 can (283 g) refrigerated pizza crust
- 1/4 cup (13.2 fl oz/ 375 mL) *Primo* Pizza Sauce
- 1 cup *Kraft* Mozzarella Shredded Cheese
- 3 slices shaved deli style smoked turkey breast
- 1 tsp. water
- 1 Tbsp. *Kraft* 100% Parmesan Grated Cheese
- cooking spray

EQUIPMENT NEEDED

- cutting board
- flour for dusting board
- table knife
- ruler
- large baking sheet
- 1 cup liquid measuring cup
- large wooden spoon
- 1 cup dry measuring cup
- 1 set of measuring spoons
- fork
- pastry brush
- 2 hot pads
- cooling rack



1. PREHEAT oven to 400°F. Cut dough roll in half crosswise (using ruler to judge).



2. UNROLL 1 dough half onto large baking sheet sprayed with cooking spray.

3. SPREAD pizza sauce evenly down centre of dough, leaving 1/2-inch around the edges.



4. TOP sauce with mozzarella cheese. Top half with turkey slices, leaving the other half as cheese only.



5. UNFOLD remaining dough half over filling. Crimp edge with fork

6. CUT rectangle in half crosswise. Cut each rectangle on diagonal into 2 pieces, but do not separate (note: this is a job for mom). Brush dough lightly with water using pastry brush. Sprinkle evenly with Parmesan cheese.



7. BAKE 15 to 19 minutes or until golden brown. Remove from oven using hot pads. Cool on cooking rack for 5 minutes.

