



## Ingredients

Sweet Street Scoopables™ Apple Compote & Cheesecake

200g Strong Bread Flour

7g Dried Yeast

1Tbsp Caster Sugar

1 Tsp Salt

120ml Warm Water

10g Butter, melted

Icing Sugar, to dust

Maple Bacon

## Directions

### step 1

#### Calzone:

In a large bowl, mix together the flour, yeast, sugar and salt.

Slowly add the water and use a cutlery knife to combine. Bring the dough together in your hands (it can be quite sticky so flour your hands first).

### step 2

Place the dough on a clean floured surface and knead it until it is soft with an even texture. When you press a finger into the dough to make a dent it should spring back and almost close up.

### step 3

Place the dough into a lightly buttered bowl and cover with buttered Clingfilm. Leave until doubled in size (about an hour).

### step 4

Knock back the dough by briefly kneading again, bringing back a smooth texture. Separate the dough into 6 pieces. Roll each piece out into a circle (or as close as you can get) with 5mm thickness. Put a generous dollop of Sweet Street Scoopables™ into the center of each circle. Fold the dough in half, dab the edges very lightly with water, fold the bottom edge inwards and press together to make sure no gaps remain and the dough is completely stuck together.

### step 5

Set aside on a buttered baking tray and allow to proof for 15 minutes, again covered with clingfilm. Preheat the oven to 400°F.

Bake for 15-18 minutes