

Cheesy Condor Calzones

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The condor is the largest flying bird in North America with a wingspan of up to 9 feet. In 1973, the Andean condor was added to the endangered species list due to loss of habitat, hunting and collision with power lines. Slowly their numbers have increased. Enjoy this cheesy calzone while thinking of the Condor!

Ingredients:

- Easy Pizza Dough
 - 1 1/4 cups warm water (105° F to 115° F)
 - 1 package active dry yeast
 - 1 teaspoon sugar
 - 2 teaspoons olive oil or vegetable oil
 - 1 1/2 teaspoons salt
 - 3 to 3 1/4 cups unbleached all-purpose flour
 - 3/4 cup Quick Marinara Sauce
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 - 2 tablespoons olive oil or vegetable oil
 - 1 cup finely chopped onion
 - 1 clove garlic, minced
 - 1 28-ounce can crushed tomatoes in puree
 - 1/2 teaspoon each dried basil and oregano
 - 1 teaspoon sugar
 - 1/4 teaspoon salt, plus more to taste
 - Pepper, to taste
- 1 1/2 cups grated cheese
- 1 1/2 cups chopped broccoli crowns or 1 1/2 cups sliced precooked sausage

Directions

1. Make a batch of Easy Pizza Dough and prepare a large baking sheet.

Prepare the dough by measuring the water (which should feel slightly warm to the touch) into a large mixing bowl and then sprinkling the yeast over it. Once the yeast starts to dissolve, have your child add the sugar and oil and whisk the mixture to blend it. Set the bowl aside for 5 minutes.

Stir the salt into the yeast mixture. Add 2 cups of the flour and beat it in well with a wooden spoon. About 25 vigorous strokes should do it. Add the rest of the flour 1/4 cup at a time, beating well each time, until the dough is firm and no longer sticky. Then scrape the dough from the bowl onto a flour-coated work surface.

Have your child rub flour on her hands and sprinkle some on the dough too. Then she should knead the dough for about 7 minutes, until it's springy and supple. TIP: To knead the dough, fold it over itself and push down with your palms, rolling the dough slightly forward as you do. Younger kids can stand on a step stool to get behind the push.

Place the dough in an oiled medium-size mixing bowl (it's fun to use a glass bowl so you can watch the dough as it grows), turning it over once to coat the top and bottom. Cover the bowl with oiled plastic wrap and set it in a warm spot until the dough has doubled in bulk, about 1 hour.

Punch down the dough several times with your fist, then turn it out onto a floured surface and knead it for 1 minute. Cover the dough lightly with oiled plastic wrap and let it rest for about 10 minutes. Meanwhile, your child can dust a large baking sheet with fine cornmeal. Explain that this will keep the dough from sticking, so there's no need to oil the pan.

2. Divide the dough in half. With floured hands, press each half into a large oval, then switch to a rolling pin and roll it out until it measures about 6 by 9 inches.
3. Make the Quick Marinara Sauce, by heating the oil in a medium-size saucepan. Stir in the chopped onion and sauté it for about 8 minutes, until translucent. Stir in the garlic and sauté for another 30 seconds.

Stir the remaining ingredients into the pan, then cover the sauce and bring it back to a simmer, stirring occasionally. Cook the sauce for about 10 minutes, stirring often. Add more salt and pepper to taste. Makes about 4 cups.

4. Now your child can spoon sauce across the bottom half of each oval, leaving a 1-inch border uncovered. Then she should sprinkle on the cheese, followed by the broccoli pieces or sausage, dividing the toppings equally between the 2 calzones. TIP: Cut the broccoli into small pieces the steam in the baking calzone will cook it to just the right tenderness.
5. Use a fingertip to lightly moisten the entire edge of the dough with water, then fold the top over the side that's piled with toppings, matching up the edges. Pinch together the edges, making sure the layers stick. TIP: When sealing the calzones, pinch together the edges and give them a short roll to create a roped edge.
6. Transfer the calzones onto the baking sheet, spacing them well apart, and use a knife to poke 3 or 4 small steam vents in the top of each one. Let the calzones rest for 10 minutes while you heat the oven to 400°.

7. Bake the calzones on the center oven rack for about 30 minutes, until dark and crusty on the top and bottom. Slide the calzones onto a wire rack and let them cool for at least 10 to 15 minutes before slicing. Be careful the steam inside can be very hot.

Serves: 4 - 6