

Pepperoni Cheese Roll

Ingredients

7 cups flour (plus bench flour)	2 cups canned milk
1 package dry yeast	2 cups warm water
1 egg beaten	Oil
1 stick pepperoni – sliced	Oregano
2 pounds sliced mozzarella cheese	Garlic powder
1/2 cup plus 1 tablespoon sugar	Crisco
1 stick butter softened	
1 tablespoon salt	



Directions

In large bowl add flour and salt, make a well (hole in center). In separate bowl combine 1 tbs sugar in warm water (110 degrees) with dry yeast (let stand for yeast to proof approximately 10 minutes). In small pan melt butter in 2 cups milk, remove from heat, let cool slightly, add sugar and beaten egg. (Note: do not boil milk). Put milk and yeast mixture in the well in the bowl with the flour.

Mix the flour into the liquid until dough is formed. Dough should not be sticky. You may need to add more flour or water to obtain a soft but not sticky consistency.

Knead for 5 minutes. Shape dough into a large ball. Rub Crisco on top of dough ball and the sides and bottom of the bowl. Cover with wax paper and dishtowel and let dough rise for 60 – 90 minutes (dough should double in size).

Remove cover and punch down dough and knead again for 5 - 10 minutes. Rub Crisco on top of dough ball.





Cover and let raise 60 – 90 minutes or until double in size. Uncover and divide dough into 4 equal pieces. Roll on lightly floured surface into 13 x 9 inch rectangle. Arrange pepperoni and cheese evenly and roll long ways like jellyrolls. Put on cookie sheet seam side down.



Poke each roll with fork several times with fork. Brush it with oil. Sprinkle with garlic powder and oregano. Bake at 375 for 20 minutes or until golden brown. Remove and slice. Serve Warm.



Note: you can use frozen bread dough to make this recipe.