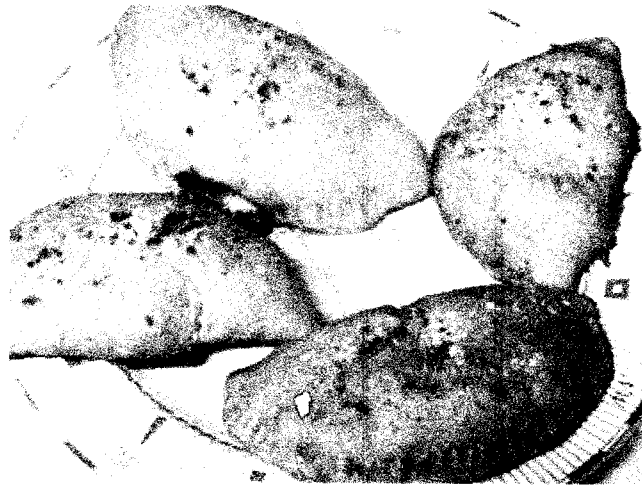


Pizza Pockets



Ingredients & Directions

Dough

2 1/4 t. active dry yeast (or 1 pkg.)

1 c. warm water

1/2 t. sea salt

2 t. olive oil

1 t. oregano

1 1/2 c. whole wheat flour

1-2 c. white flour

Dissolve yeast in warm water in a large mixing bowl. Add salt, olive oil, oregano, and 2 1/2 c. flour. Mix until a soft dough is formed. Add remaining flour, 1/2 c. at a time, until dough is no longer sticky. Knead for 2 minutes.

Place in a greased bowl, turning once to grease the top. Cover and let rise for at least one hour. Punch dough down. Roll dough into ten even balls. Preheat oven to 350 degrees.

Step 1.

Place ball of dough on a lightly floured surface

Step 2.

Roll dough into a circle about 8" across. Do not roll it too thin or the fillings will fall out.

Step 3.

Place desired fillings on one half of the dough. Be sure to leave room at the edges for sealing.