

## TOMASELLO FAMILY CALZONE (EASTER BREAD)

### Ingredients:

25 lbs of flour  
21 dozen eggs ( approx 1 dz per lb )  
8 dozen hard boiled and 13 dozen raw  
1/4 lb black pepper  
Salt  
10 tsp baking powder per 5 lbs of flour  
6 lbs of crisco

### Meats:

12 bls: Ham, salami  
15 lbs of pepperoni  
6 lbs of parmigiana cheese (4lbs)

### To make dough:

Mix together 5 lbs of flour , 5 raw eggs, 10 tsp of baking powder, 2 tsp of pepper, 1 1/2 tsp of salt and 2 1/2 cups of Crisco. Knead lightly until well mixed. Let rest 15 minutes.

### To make filling:

Mix all meats, cheese, some pepper, and hard boiled eggs together well.

### To assemble:

Roll out dough on lightly floured surface into a rectangle about 5"x7", approx. 1/4 inch thick. Fill center and Roll edges up and crimp. Brush with egg wash. Poke with fork for steam and bake at 350 for about 1/2 hour until a golden brown.

MAKES (11) mix:

5 Per 5lb Flour:

2 1/2 cups Crisco, 11 TSP B Soda, 5 eggs

2 TBS. Pepper, Approx 4C Cold water

Per 4 Bowl Meats: 2lbs ham, 2lbs pepperoni, 2lbs salami  
5 TBS Pepper, 1lbz Eggs, 7 H. Boiled Eggs, 1 lb P