



Pinwheels

INGREDIENTS

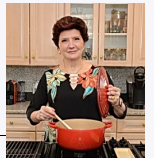
- Homemade dough or store bought.

For filling:

- 3 tbsp sun dried tomato pesto
- 1/2 cup grated cheese (I use 50/50 Parmesan and Romano)
- 8 oz sliced honey ham
- 8 oz sliced provolone

DIRECTIONS

1. Turn oven on to 400 degrees.
2. On a clean working surface, stretch dough into a rectangle about 24x14.
3. Spread pesto all over surface.
4. Sprinkle grated cheese.
5. Add a layer of sliced ham and one of provolone.
6. Roll filled dough from longest side onto a log, jelly roll style.
7. Seal both ends and cut log into 2" slices.
8. Line a large baking sheet with parchment paper.
9. Place each slice on its side on to the lined baking sheet.
10. Bake for 16-20 minutes until lightly golden.
11. Serve warm.



NONNA'S TIPS

- You can use homemade dough or store bought. I try to make my recipes easy because of today's busy lifestyle.
- Don't forget to allow store bought dough to come to room temperature and rise before using. The best way to do this is to buy dough the day before, and leave it out on the counter the next morning.