

Italian Stromboli ~ From Dough To Dinner

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-fried-dough-recipe-with-yeast>

Ingredients:

- 3 cups warm water
- 2 tablespoons yeast
- 2 tablespoons sugar
- 1 teaspoon salt
- 8 cups flour This is what I changed. 7 cups wasn't quite enough.
- dough That pretty ball of
- deli ham
- salami
- pepperoni
- shredded mozzarella
- red onion
- banana peppers
- oregano

Nutrition:

1. Calories: 1140 calories
2. Carbohydrate: 214 grams
3. Cholesterol: 10 milligrams
4. Fat: 15 grams
5. Fiber: 12 grams
6. Protein: 31 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 870 milligrams
9. Sugar: 7 grams

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