

Ham and Cheese Roll Ups



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water
- 1 pinch white sugar
- 2 teaspoons kosher salt
- 1 tablespoon olive oil
- 3 $\frac{1}{3}$ cups Flourish Flour
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- $\frac{1}{2}$ cup olive oil
- Sliced Deli Ham

Instructions

1. In a bowl, dissolve yeast in warm water, and mix in sugar.
2. Proof for ten minutes, or until frothy.
3. Mix in the salt, olive oil, and flour until dough pulls away from the sides of the bowl.
4. Turn onto a lightly floured surface. Knead until smooth, about 8 minutes.
5. Place dough in a well oiled bowl, and cover with a damp cloth. Set aside to rise until doubled, about 1 hour.
6. Preheat oven to 400 degrees F. Roll out pizza dough on a lightly floured surface.
7. Press to form a 12 x 8-inch rectangle.
8. Arrange ham slices evenly over dough to within $\frac{1}{2}$ inch of edges.
9. Sprinkle evenly with cheese. Starting at one of the short ends, roll up dough to form log.
10. Pinch seam together to seal. Place, seam side down, on a greased baking sheet.
11. Bake for 35 minutes, or until deep golden brown.
12. Let stand 10 minutes before cutting into 8 slices with a serrated knife.