

## Million Dollar Bacon Indulgent Stuffed Calzone Fontina Frenzy: A Cheesy Masterpiece!

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**OVEN**  
**425°F**

**TIME**  
**20-25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 pound pizza dough (store-bought or homemade)  
1/2 pound (about 2 cups) fontina cheese, shredded  
1/2 pound cooked bacon, crumbled  
1/2 cup marinara sauce (your favorite jarred or homemade)  
1/4 cup grated Parmesan cheese  
1/4 cup chopped fresh basil  
1 tablespoon olive oil  
Salt and pepper to taste

### DIRECTIONS

- 1.** Preheat : Oven & Prep Dough: Preheat your oven to 425°F (220°C). Lightly flour a clean surface and roll out the 1 pound of pizza dough into a large circle, about 1/4-inch thick. The size will depend on how large you want your calzone (usually around 12-14 inches in diameter).
- 2.** Prepare the : Filling: In a large bowl, combine the shredded fontina cheese, cooked and crumbled bacon, marinara sauce, grated Parmesan cheese, chopped fresh basil, olive oil, and a pinch of salt and pepper. Mix everything together thoroughly until all ingredients are well distributed.
- 3.** Fill the : Calzone: Spread the prepared filling mixture evenly over one half of the pizza dough circle, leaving a clear border of about 1 inch around the edge of the half-circle. This border is essential for sealing the calzone.
- 4.** Fold and : Seal: Carefully fold the other half of the dough over the filling, aligning the edges. Firmly crimp the edges together to seal the calzone, either by pressing with your fingers or using a fork to create a decorative pattern. Ensure it's sealed tightly to prevent filling from escaping.
- 5.** Vent the : Calzone: Using a sharp knife or kitchen scissors, cut a few small slits (2-3) in the top of the calzone. These vents will allow steam to escape while baking, preventing the calzone from bursting.
- 6.** Bake the : Calzone: Carefully transfer the calzone to a baking sheet lined with parchment paper. Bake in the preheated oven for 20-25 minutes, or until the crust is beautifully golden brown and the cheese is visibly bubbly (you might see some oozing - that's the

"frenzy!").

7. **Cool and Serve:** Remove the calzone from the oven and let it cool on the baking sheet for a few minutes (5-10 minutes) before slicing. This allows the filling to set slightly and prevents burns from the hot cheese. Slice into individual portions and serve hot. Enjoy this incredibly indulgent and cheesy Million Dollar Bacon Stuffed Calzone Fontina Frenzy!

## SWAPS & NOTES

**Pizza Dough:** High-quality store-bought pizza dough is a fantastic shortcut.

If you're adventurous, homemade pizza dough is always a treat!

**Fontina Cheese:** Fontina is key here for its nutty, buttery flavor and excellent melt.

If you absolutely can't find it, a blend of mozzarella and a little Gruyère or provolone could be a substitute, but it won't be quite the same "Fontina Frenzy." **Bacon:** Cooked until crispy, the bacon adds a crucial salty crunch.

## TIPS FOR SUCCESS

**Don't Overfill:** While it's tempting to load it up, overfilling can make it difficult to seal and may cause the calzone to burst during baking.

**Proper Seal:** Ensure the edges are well-crimped and sealed tightly.

This keeps all that delicious filling inside.

**Hot Oven:** A high oven temperature ensures a crispy crust and a thoroughly cooked interior.

