

Snack Rolls (either Southwest or PB&J)

Before you start, it's helpful to know:

Time: 1.5 hrs total

Skill level: 2.5/5

Younger campers may need help with using the oven and cutting the dough

You'll need the following equipment:

Measuring cups	Rolling pin
Measuring spoons	Knife
Mixing bowl	Cooking spray or oil for baking pan
Plastic wrap or something to cover your bowl (this could be a tea towel, plate, etc.)	Oven mitts
Mixing spoon	Oven
9 x 13 baking dish or any size tray	Microwave

You'll need the following ingredients:

For the dough:

1 pkg (or 1 tbsp) of Active Dry Yeast

1 tsp white sugar

1 cup warm water

2 cups all-purpose flour

2 tbsp olive oil

1 tsp salt

** You can substitute All Purpose Flour for Gluten Free Flour – we use Sobey's Compliments Brand Gluten Free Flour at camp – substitute cup for cup.*

For the southwest filling:

1/2 cup BBQ sauce

1.5 cups shredded cheese

1/2 cup corn nibblets

1/2 cup black beans

Desired amount of jalapeno peppers

For the PB&J filling:

1/2 cup peanut butter

1/2 cup icing sugar

1 tsp vanilla

1/2 cup jam



Instructions:

- Set oven to 400 degrees.
- Spray or oil 9 x 13 baking pan.

To prepare the pizza dough:

- In a medium bowl, dissolve yeast and sugar in warm water and let it sit until it blooms, about 5 minutes.
- Stir flour, salt and oil into the liquid. Mix with a wooden spoon until incorporated, then knead until smooth. Let rest for 5 minutes.
- Turn out dough onto lightly floured surface and shape into a round.
- Transfer onto greased pan.

Next...

- Place dough in a bowl covered in plastic to rise in a warm area for about 30 minutes. Dough should double in size.
- Once dough has doubled in size, turn dough out onto lightly floured surface. Lightly flour hands or rolling pin.
- Roll dough into a rectangle and about ¼ cm thick.

For the Southwest Filling:

- Spread a thin layer of BBQ sauce over dough leaving about 3cm lengthwise bare.
- Sprinkle shredded cheese over the sauced area.
- Sprinkle corn and black beans over cheese and add jalapeno peppers.

For the PB&J Filling:

- Soften peanut butter in microwave for about 3 x 10 second intervals or until liquid.
- Add icing sugar and vanilla to peanut and stir until combined.

Lastly...

- Start rolling dough towards the bare side.
- Pull and push dough in places that are larger or smaller to make a uniform log.
- Cut log into 1-inch wide portions.
- Place portions in baking pan. Do not over fill.
- Once pan is full, cover with plastic wrap and place in a warm area and allow to rise for 2nd time about 20 minutes.
- When rolls have risen, place pan in 400 degree oven and allow to cook for about 20 minutes.
- Remove from oven.
- Serve with desired sides.

Enjoy!

