



Holiday Stromboli Wreath

by Clinton Kelly



A golden, cheesy, meaty Stromboli baked into a wreath – perfect for parties, holidays, and anyone who believes “edible décor” is the only décor that matters.

Prep Time:
15 Minutes

Cook Time
30 Minutes

Serves:
6-8 Servings

Level:
Beginner

Ingredients

- 1 pound store-bought pizza dough
- 4 oz provolone slices (about 8 slices)
- 2 oz sliced salami
- 2 oz sliced pepperoni
- 4 oz shredded mozzarella
- 1/2 teaspoon dried oregano (or more to taste)
- Flour, for dusting
- Nonstick spray or oil for greasing the pan
- Optional: fresh basil leaves for decorating
- Optional: marinara sauce for dipping

Instructions

Step 1

Preheat oven to 425°F. Lightly grease a Bundt pan with oil or nonstick spray.

Step 2

On a lightly floured surface, stretch pizza dough into a rectangle about 10 x 14 inches.

Step 3

Layer pepperoni evenly over the dough, leaving a 1/2-inch border.

Step 4

Add salami, then provolone slices.

Step 5

Sprinkle dried oregano and top with shredded mozzarella.

Step 6

Starting from a long side, roll dough tightly into a log and pinch seam closed.

Step 7

Carefully form into a circle and place seam-side up into the Bundt pan.

Step 8

Bake 30 minutes until deep golden brown.

Step 9

Invert onto a platter and cool 10–15 minutes.

Serving & Finishing

- Add basil for decoration and serve with marinara if desired.