Spinach and Cheese Stuffed Roll-Ups (from Cooking and Baking with Fresh Ground Flour Cookbook)

Use you favorite bread or roll-up dough

Filling:

2 Tbsp. olive oil

1 medium red onion, chopped

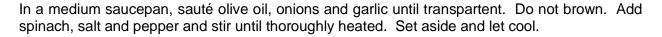
5 small cloves of garlic, minced

10 oz. Fresh spinach, chopped

Salt and pepper to taste

1 ½ cups Swiss cheese, shredded

4 oz. Of Feta cheese, crumbled



Roll out your prepared bread dough into a large rectangle until very thin. Place cooled spinach filling within ½ inch of the edges. Top with Swiss and Feta cheeses. Roll up jelly-roll style and pinch the seams on both the sides and the ends. You can choose whether to slice with a knife at this time or bake as a loaf. We like to use dental floss to cut the buns. Cover and let rise for 30 min. When dough has risen, brush the top with a lightly beaten egg and sprinkle with sesame or poppy seeds.

Bake in a preheated oven of 350 degrees F. for 40 to 50 min.. Let cool on a wire rack for 20 min. before serving.



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