



recipe box

PIZZA WITH PIZZAZZ

Tools & Utensils

- Large bowl; small bowl; measuring cups; measuring spoons; pizza pan or pie tin

Ingredients

- 2 ½ - 3 cups of flour; 2 ¼ tsp. fast acting dry yeast; ½ tsp. salt; 1 cup very warm water; 2 tbsp. olive oil; 1 can pizza sauce; toppings of your choice (e.g. pepperoni, ham, pineapple)

Directions

1. Heat oven to 400 degrees.
2. In a large bowl, combine flour, yeast and salt.
3. In a small bowl, mix water and oil together then add to flour mixture. Stir until all ingredients are well blended. Add small amounts of extra flour until dough forms a rough ball and pulls away from sides of bowl.
4. Knead dough on a lightly floured surface until dough is smooth (about 5 minutes).
5. Divide dough into 2 balls and let rest for 10 minutes.

www.thelearninggourmet.com



recipe box

PIZZA WITH PIZZAZZ

Directions (cont'd)

6. Lightly oil pizza pan, then sprinkle with flour.
7. Use hands to pat dough pieces into flat, round crusts. Pinch to form an edge.
8. With a fork, prick the crust surface every few inches.
9. Top crust with pizza sauce, mozzarella cheese and desired toppings.
10. Bake for 20-25 minutes or until crust is golden brown.
11. Serve and enjoy!

www.thelearninggourmet.com