



Home Made Pizza

Equipment List

Measuring cups and spoons
Large & medium bowl
Wooden spoon
Teaspoon
Dough scraper
Cookie sheet

Dough:

250 ml flour
50 ml whole-wheat flour
7 ml instant yeast (fermipan or quick rise)
125 ml warm water (hot tub temperature - 105-115°F)
15 ml oil
3 ml sugar
1 ml salt

Preheat oven to 450°F – CON BAKE 4/5/0/ START

1. Mix the flour and whole wheat flour together in a **medium bowl**
2. Mix sugar, salt and yeast together in a **large bowl**. Add warm water and oil. Stir with a wooden spoon until yeast is dissolved.
3. Add the flour **gradually** (a little at a time) to the yeast mixture, stirring vigorously until the mixture forms a ball. If still sticky, add 15 ml of flour at a time. You may find that you do not use all the flour. Knead the dough. The dough should be soft but not sticky.
4. Lightly flour counter. Knead dough a few times. Using a rolling pin, roll the dough into a circle and place on a greased or parchment paper covered pizza pan or cookie sheet.
5. Spread prepared pizza sauce over pizza. Sprinkle with cheese. Grate your own on the grater - large holes. Add toppings.

Topping ideas

Peppers	Cooked Italian sausage
Mushrooms	Pineapple
Onions	Tomatoes
Ham	Fresh basil
Pepperoni	Feta cheese

6. Bake at 450°F for 15-20 minutes. Cut into wedges using a pizza cutter.