



Italian Bread Wedges

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

Equipment List

Measuring cups and spoons
Large & medium bowl
Wooden spoon
Pastry brush
Dough scraper
Cookie sheet
Rolling Pin

- Preheat oven to 450°F – CON BAKE 4/5/0/ START
- Mix the flour and whole wheat flour together in a **medium bowl**

- Mix sugar, salt and yeast together in a **large bowl**. Add warm water and oil. Stir with a wooden spoon until yeast is dissolved.

- 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 50 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.

- 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.

- Mix dressing and herbs and parmesan cheese together in a small bowl, spread over dough.

▪ TOPPING:

- 30 ml olive oil 1 ml oregano
- 5 ml vinegar 1 ml garlic powder
- 5 ml sugar 1 ml thyme
- 1 ml salt 1 ml basil
- pinch pepper

- Grate the cheese and sprinkle over dough.
 - 15 ml Parmesan cheese
 - 30 ml mozzarella cheese

- Bake at 450°F for 15-20 minutes. . Put on the lowest/bottom rack. Bake until deep golden brown.

- Cut into wedges on the cutting mat using a pizza cutter.