

Paper Plate Pizza:

Ingredients:

1 1/4 c. bread flour
2/3 c. warm water
1 tsp. active dry yeast
1 tsp. sugar
1 tsp. extra virgin olive oil
1/2 tsp. kosher salt

Extra items needed:

Paper plate, wax paper, a light oil for rising bowl and parchment paper

Directions:

Mix yeast, sugar, & EVOO into warm water. Stir briskly and let rest for 5 minutes.

On a paper plate, combine flour and salt. Make a small hole in the middle and slowly add the proofed yeast mixture until dry ingredients are all moistened. Cover and let rest for 20 minutes.

Add about 1/4 c. flour to rested dough mixture. Continue to add flour until dough can be kneaded. Knead 3 -5 minutes or until dough springs back to the touch. Form into a ball.

Place dough ball into well oiled bowl (using the light oil) making sure the ball is lightly covered in oil. Cover and rest for 1 hour.

Preheat oven to 400 degrees.

While oven is preheating, prepare toppings and cut parchment paper to fit your pan. Place parchment paper on pan and spread dough out on top. Add your toppings.

Bake for 15 minutes or until bottom is golden brown.

Transfer pizza to bottom of the oven and let finish under gas flame, turning when necessary, about 5 minutes, but watch to prevent burning.

Remove and let rest before cutting. Enjoy!