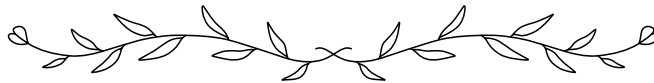


FAMILY FAVORITE

PIZZA



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DOUGH

3 cups warm water
5 rounded tsp. yeast
2 TBS. brown sugar

Combine all in the bowl of a stand mixer.
Stir together until dissolved.
Let set 10-15 minutes until foamy.

2 tsp. salt
4 tsp. oil
1 tsp. garlic powder
2 cups 00 flour *See Notes
4-6 cups organic bakers classic flour

Add to the mixer and combine using the dough
hook attachment or hand kneading.

Place dough in a greased bowl, cover.
Let rise until double about 1 hour.
Pre-heat oven to 400 degrees.

oil
fine corn meal

Prepare jelly-roll pans by brushing lightly
with oil and sprinkling corn meal into the
bottom of each pan.


Remove dough to slightly floured surface and divide into 2-3 pizza's.
Shape into desired pans or trays.
Bake for 5 minutes and remove to the counter to assemble toppings.

PIZZA.... FOLLOWING PAGE



PIZZA

prepared pizza dough
pizza sauce
mozzarella cheese, shredded
parmesan cheese, shredded
grated parmesan cheese
any desired pizza cheese, grated
Pepperoni
bell pepper, chopped
banana peppers, fresh or canned
olives
onions, chopped
ham
sausage
bacon
fresh herbs



Brush pizza sauce over the pizza dough all the way to the edges.
Sprinkle desired shredded cheeses on top.
Add desired toppings.
Sprinkle grated parmesan cheese on the top.
Bake at 400 degrees for 15-20 more minutes.

Notes:

If you do not have the specified flours listed above you can use an all-purpose flour. We have found however that we like to add a bit of the 00 flour for a more soft and tender pizza dough. **00 flour** (double zero flour) is a flour that's been very finely milled. You'll also see 00 flour labeled as **doppio zero flour** or **pizza flour**.

Topping options can be as simple or as creative as your family would like! Sometimes we even divide them down the center to give even more options. Don't be afraid to experiment with quantities for the toppings. Try different amounts of the sauce and cheeses until you know how your family likes it!

This **recipe yields 2-3 pizzas**. If this is too many you can **freeze** the crusts after the first five minutes of baking. You can freeze them plain or with toppings on them ready to go! Be sure to cover tightly to avoid freezer burn. To bake from frozen simply remove from the freezer and let set at room temperature as the oven preheats. Bake as directed above.