

Pizza

Day one

1. Put into a large bowl and stir with a whisk until well mixed:
 - 1 cup flour
 - 1 Tbsp sugar
 - 2 ½ tsp active dry yeast
2. Measure out 3 Tbs oil and one cup warm water into a liquid measuring cup. (heat water in microwave for one min to about 140 degrees)
3. Using an electric hand mixer stir water into flour mixture until completely mixed. Remember to scrape down sides of the bowl to incorporate all of the flour. (Put away the electric mixer)
4. Gradually add 1 ¾ cups of flour to the liquid mixture. Use a large wooden spoon to mix dough until it is soft and firm but not sticky. You may have to add a little more flour if necessary.
5. Turn dough onto a lightly floured surface. Knead dough until smooth and elastic- about 10 minutes.
6. Spray the inside of a large food storage bag with oil. Place your dough into the bag leaving it loose at the top so that the dough can expand. Write your lab group and period in a sharpie on the bag and then close the bag.
7. Put the sealed bag into refrigerator 2.
8. Wash and dry dishes.

Day two

1. Preheat the oven to 425 F.
2. Spread pizza crust out onto a large round, oiled pizza pan. Use your fingertips to stretch the dough out to size by gently pushing out the dough. Dock dough with a fork or your fingertips to help release air bubbles as dough bakes.
3. Brush lightly with a Tbs. of olive oil. Prebake pizza crust until golden brown, about 7 minutes.
4. Prepare pizza toppings.
 - 1 cup mozzarella cheese
 - 1/3 cup chopped pepperoni
 - Any extra toppings you may have brought.
5. When pizza is browned, spread on $\frac{3}{4}$ of a cup pizza sauce.
6. Add all your toppings.
7. Bake for another 8 to 10 minutes, or until the cheese melts.
8. If you need help in portioning, please ask me to cut it for you.
9. Eat and clean up.