

Pizza (makes two 13" pizzas)

Ingredients:

- 8 (approx) cups of all-purpose / white flour
- 3 tbsp yeast (quick-rise or traditional) - if using whole wheat flour, increase the amount of yeast
- 3 tbsp sugar (granulated or brown sugar, honey or corn syrup will also work)
- 1/4 cup olive oil
- tomato / pasta sauce
- cheese (mozzarella, provolone, cheddar, etc) and other toppings (onions, green/red peppers, pepperoni, etc)

Directions:

- pour 3 cups of warm-hot water into a mixing bowl
- add sugar to the water and stir until it dissolves
- add 3 tbsp yeast (stir in *only* if using quick-rise yeast)
- cover mixing bowl with a dry dish towel, let sit for 10-15 min. to let yeast activate
- add 1/4 cup of olive oil, gradually mix in 6-8 cups of flour using a wooden spoon (or dough hook attachment on a food processor)
- optional: add a small amount of salt and/or spices, E.g. oregano, basil, etc
- after flour has been mixed in, transfer dough onto surface (counter top, cutting board, etc) that has been dusted with flour
- knead dough for 3 to 5 min. (repeatedly fold dough into itself)
- once dough is no longer sticky to the touch, and cannot be folded into itself anymore, transfer dough back to mixing bowl
- dust the mixing bowl with flour first to prevent the dough from sticking
- let dough sit for 1 hour (45 minutes if using quick-rise yeast)

- after 1 hour, the dough should have risen significantly - gently press on the top of the dough with a fist to "punch" it down
- optional: drizzle olive oil on the dough
- let dough sit for another 45 minutes (25, if using quick-rise yeast)
- turn dough onto a floured surface, cut into two equal pieces
- use a rolling pin to flatten the dough to approx. 1/2" thick, depending on the size of the pan you will be using
- grease a pizza pan or cookie sheet - olive oil is best, though other vegetable oils or butter will also work
- place the rolled-out dough onto your pan
- optional: brush edges of the dough with oil/butter (helps to make the dough become crisp and prevent burning)
- pour tomato / pasta sauce onto the dough, use a pastry brush (or wooden spoon) to spread it evenly
- optional: add garlic, oregano, chili powder, salt, pepper, etc to the sauce
- place your toppings on the sauce, and then sprinkle shredded / grated cheese on top
- pre-heat oven to 400F, place pizza(s) on middle rack
- bake for eight minutes, then turn the pizza(s) 180 degrees to make sure it cooks evenly
- bake for another eight minutes, tap edge of the crust to ensure the pizzas are cooked
- crust should sound hollow when tapped - and it should be slightly browned (but not dark)
- remove from oven, cut into slices, let cool for approx. 5 minutes, and serve