

Pizza

Day 1 Crust

Pizza Dough:

626-750 mL all-purpose flour

250 mL warm water

12.5 mL dry yeast

5 mL sugar

5 mL salt

15 mL olive oil

In a large bread bowl stir together the water, yeast and sugar. Let this yeast mixture stand until it bubbles, about 5 mins.

Add 250 mLs of the flour, salt and olive oil into the yeast mixture and mix until smooth.

Gradually mix in the remaining flour, to make a soft dough. Place dough on the counter and knead until smooth, approx. 5-10 minutes.

Place dough in a Ziploc bag and refrigerate overnight.

Day 2 Preheat oven to 450 F

Roll out dough to 12-inch (30 cm) circle. Place on pizza pan with 5 mL of cornmeal.

Top with:

125 mL tomato sauce

250 mL mozzarella cheese grated

¼ sweet pepper chopped

¼ onion chopped

8 slices of pizza pepperoni

5 mL Italian seasoning

other suggestions: mushrooms, olives, garlic....

Bake in lower 1/3 of oven at 450F until crust is golden and cheese is bubbly.