

## Recommended Tools

- 2 large bowls
- Cookie sheet(s) or pizza stone(s)
- Measuring spoons
- Measuring cups
- Wooden mixing spoon
- Fork
- Flat spatula
- Cutting board
- Oven mitt

## Dough Recipe

Single (2-3 ppl)	Double (4-6 ppl)	
2	4	Cups flour* (plus a little more for later)
1	2	Packets instant yeast
1.5	3	Teaspoons sugar
0.75	1.5	Teaspoons salt
0.25	0.5	Teaspoons garlic powder (max)
2	4	Tablespoons olive oil (and more for later)
0.75	1.5	Cups hot water** (105-115F)
1	2	Tablespoons cornmeal (optional)

\*Can be all purpose flour or bread flour. Both work great but yield slightly different textures.

\*\*Hot water from tap is fine. It should be warmer than bath water but also tolerable when dipping your finger. If your finger can't take it, it could kill the yeast!

Don't forget your toppings! Store-bought pizza sauce and mozzarella cheese is a good base, just go from there!

## Instructions

1. Pour yeast into hot water, stir with fork until mostly dissolved and water is cloudy. Set aside.
2. Combine about half of the flour, all of the sugar, salt, and garlic powder in a large bowl. Mix well.
3. Once water has a layer of foam, add it to your bowl. Add olive oil. Mix with a wooden spoon.
4. Gradually add other half of the flour. You may need to add a little more depending on texture. Keep mixing, it should end up being a little sticky to your hands but not sticking to the bowl.
5. Flour your hands. Pick up the dough and hold it like a steering wheel, (9 and 3). Repeatedly tuck the outer edges of the dough ball to the back with your palms and fingers, rotate and repeat.
6. After you have a nice uniform piece of dough, seam the rough spot together with your fingers.
7. Drizzle about a tablespoon of oil in your bowl. Drop your dough ball in seam side up. Use the dough ball to spread oil all over the sides of the bowl. Flip dough over, seam side down. Cover with plastic wrap and set aside.
8. Turn on oven to 425F. Set a timer for 30 minutes.
9. DING! Remove the plastic and punch the dough. Remove dough and set on your working surface.
10. Cut dough in half for a single batch. If you made a double batch, cut into thirds or quarters.
11. Repeat steps 5 and 6 above. Set each ball aside.
12. Optional: Lightly dust cookie sheet with cornmeal.
13. On a floured surface, roll or stretch out each ball to its desired size.  
Transfer to cookie sheet.
14. Start dressing your pizza! See tips below!
15. Insert into the oven as is, or transfer to preheated pan or stone (advanced).
16. Set timer for 12 minutes and check doneness. Cheese should be starting to turn brown along the edge of the crust.
17. Remove, transfer to cutting board. Use a flat spatula to help get it moving.  
Let rest for a few minutes.
18. Slice and serve!

## Pizza Dressing Tips

1. Pizza toppings always want to move to the middle while it cooks. Keep the center light on cheese and toppings!
2. Don't overdo your toppings. Too much makes for a heavy and sometimes soggy slice of pizza.
3. Start with a small amount of sauce and work it around with the bottom of a serving spoon. You should still be able to see most of the dough, especially in the middle.
4. After sauce and cheese, dress your flat meats first (like peperoni), then your messy meats (like sausage), then your fruits and veggies.
5. When using raw sausage keep the pieces small so they cook through!!!