

Pizza Dough

Day 1:

- 2/3 cup warm water (between 105 and 115 degrees)
- 1 1/4 tsp. active dry yeast
- 1/4 tsp. sugar
- 2 tbsp. olive oil, plus more for oiling the bowl
- 1 3/4 cup bread flour, plus more for dusting
- 1/2 tsp. salt



In the bowl of the stand mixer, stir together the water, yeast and sugar. Set the mixture aside until it's foamy and bubbling, about 5 minutes. Stir in the olive oil. Add **1 1/2 cups + 2 tbsp flour** and the salt to the bowl. Using the dough hook attachment, mix the ingredients at medium speed until a soft dough forms. Knead in the mixer for 5 more minutes. Add another 2 table- spoons of flour if the dough is sticky; it should adhere slightly to the bottom of the bowl but not to the sides.

Oil a large bowl. With floured hands, place the dough in the bowl and turn it to coat it with the oil. Cover the bowl with plastic wrap and label with your kitchen number. Place in the refrigerator to rise overnight.

Student Name	Prep & Measure Tasks	Clean-Up Tasks

Day 2

Adapted from Alton Brown's Pizza Recipe



Sauce
 Pre-Grated Cheese
 Seasonings--Oregano, Basil, Italian seasoning
 Pepperoni (optional)

Preheat your oven to 450 degrees. Lightly flour a pizza pan. Stretch the pizza dough to the desired shape. Prick the entire surface of the crust with a fork to prevent it from puffing up while baking. Place pizza in a preheated oven and bake for 6 minutes. Remove from the oven, and allow to cool for 5-10 minutes before adding sauce, cheese and topping (pepperoni is optional so if some group members want it and others don't, then divide the pizza up accordingly). Cover with plastic wrap and refrigerate overnight.

Student Name	Prep & Measure Tasks	Clean-Up Tasks

Day 3

Preheat your oven to 450 degrees. Remove plastic wrap and place pizza into the oven for another 8-15 minutes until the crust is golden and the cheese is bubbly. Divide evenly and eat while it's hot!

Student Name	Prep & Measure Tasks	Clean-Up Tasks
