**Pizza Dough**

Ingredients

¾ cup (180 ml) warm water

¼ tsp (2 ml) sugar

1 tsp (5 ml) yeast

1 ¾ cup (430 ml) flour

½ tsp (2 ml) salt

1 tbsp (15 ml) cornmeal

Toppings

125 ml pizza sauce

5 ml oregano

5 ml basil

125 ml mozzarella cheese, grated

125 ml deli meat (pepperoni or ham)

Additional topping options

Green peppers

Red onion

Pineapple

Spinach

Method:

1. Preheat oven to 500
2. In a large bowl, combine warm water, and sugar. Sprinkle yeast over the water.
3. In a medium bowl, combine salt and flour.
4. Add half of the flour. Stir well until dough becomes stingy.
5. Stir well and continue to add AP flour until a soft dough forms.
6. Turn out onto a floured counter. Knead the dough until smooth and elastic, working in flour as necessary (about 8-10 mins).
7. Let dough rest on the counter, covered with a large bowl for 10 minutes.
8. Roll out to form a large circle
9. Lightly grease cookie sheet or pizza pans then sprinkle with cornmeal.
10. Spread with sauce, sprinkle with spices, top with meat, topping and grated cheese
11. Bake 15 minutes until cheese is bubbling and pizza bottom in golden brown

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