



PD Day Pizza Party!

Dough Recipe

Makes 1 10-12" Pizza



Ingredients

- 2-2 1/3 cups all purpose flour divided
- 1 package active dry yeast (2 ¼ teaspoons)
- 1 ½ teaspoons of sugar
- ¾ teaspoons of salt
- 2 tablespoons olive oil
- ¾ cups of warm water
- Your choice of Sauce & Toppings
- Your choice of Crust Stuffers (**Advanced Recipe Only**)
 - See bottom of page for topping & stuffing suggestions

Suggested Substitutions

Yeast

- Substitute Instant Yeast for Active Dry Yeast 1:1 ratio
 - Instant yeast does not need to be proofed and can be mixed right into the flour

Flour

- Substitute Bread Flour for All Purpose Flour 1:1 ratio

Tools

- 2 mixing bowls
- 1 small bowl
- 1 mixing spoon
- Measuring cup
- Measuring spoons
- Baking sheet or pizza stone
- Parchment paper

Instructions

- Combine sugar and warm water in a small bowl, stir to dissolve.
- Add the yeast and gently stir.
- Let the yeast stand for 5-10 minutes until the yeast rises to the top and becomes frothy.
- Whisk together 1 cup of flour and salt in a mixing bowl.
- Create a well in center and add in the water/yeast mixture and olive oil.
- Stir to combine.
- Continue to add in the rest of the flour, stirring until the dough forms into a cohesive ball and begins to pull away from the sides of the bowl. (The dough should still be sticky)
- In Another mixing bowl, use a paper towel or pastry brush to rub olive oil on the inside.
- Dust your hands with flour and form the dough into a round ball and place in the oiled bowl.
- Cover the bowl with a kitchen towel or plastic wrap.
- Preheat oven to 425 degrees.
- Let the dough rest in a warm place for 30 minutes until it is almost doubled in size.
- Line pan with parchment paper.
- Gently press on the dough to release air and place it on a floured surface.
- Knead 4-5 times.

Beginners (12" pizza)

- Roll dough into a round 10" circle (or rectangle depending on the shape of the pan).
- Transfer dough onto a pizza stone or sheet pan, pinching the edges of the dough to form crust.
- Use fork to poke holes around the center of the dough. This will prevent it from puffing up too much.
- Add choice of sauce and toppings.
- Bake for 14-16 minutes or until the crust is golden brown.

Advanced (10" stuffed crust pizza)

- Roll dough into a round 12" circle
- Transfer dough onto a pizza stone or sheet pan letting the edges of dough hang over the edges of the pan, these will be rolled inward to form the stuffed crust.
- Line your toppings around the outside of the pizza dough, fold edges around filling.
- Use a fork to pinch the edges of crust back into the dough sealing the filling in.
- Use fork to poke holes around the center of the dough. This will prevent it from puffing up too much.
- Add choice of sauce and toppings.
- Bake for 14-16 minutes or until the crust is golden brown.

All Suggestions are Optional! Have Fun and Get Creative!

Sauce Suggestions

- Tomato pizza sauce
- Pesto
- BBQ Sauce
- Alfredo Sauce

Topping Suggestions

- Cheese (grated)
- Dayia (vegan cheese)
- Tomatoes
- Onions
- Peppers
- Olives
- Pepperoni
- Chicken
- Basil
- Pineapple
- Mushrooms
- Spinach

Stuffed Crust Suggestions

- Mozzarella (Sliced into strips)
- Cheese Strings
- Pepperoni & Grated Cheese
- Dayia (vegan cheese) & basil

Save the Date!

Join us on Friday, Sept 24th on the London Public Library- For Families Facebook page starting at 11am. <https://bit.ly/32tSLYr>

Watch as we create pizza dough then try it yourself and show off your creation later that day at our Nailed it! Baking Challenge on Zoom. Register at lpl.ca/programs or by calling [519-661-4600](tel:519-661-4600).