PIZZA LAB

½ Loaves Frozen Dough; thawed & risen to double the size

¾ Cup Pizza Sauce

2 Cups Grated Mozzarella Cheese

Additional Toppings of Choice

1 Tablespoon of cornmeal

**Day One Pizza Dough**

\_\_\_\_ Knead the half loaf & loaf of dough together (Knead 10 times)

\_\_\_\_ Lightly flour the countertop

\_\_\_\_ Using a rolling pin, Roll dough (It will take a 8-10 minutes)

\_\_\_\_ Match the dough to the space of your pizza pan/baking pan

\_\_\_\_ Light spread a tablespoon of top of the pizza pan/baking pan

\_\_\_\_ Place pizza dough on cornmeal covered pizza pan/baking pan

\_\_\_\_ Turn in edges & crimped to make form an edge or crust

**Day One Pizza Toppings**

\_\_\_\_ Using a cheese grater, shred the block of mozzarella cheese (reserve 2 cups of shredded cheese)

\_\_\_\_ Add a thin, even layer of pizza sauce

(Leave an 1’ inch edge or crust not covered with sauce from the outer edge)

\_\_\_\_ Add toppings; placing them evenly across the pizza

\_\_\_\_ Cover dough with grated mozzarella

\_\_\_\_ Wrap with aluminum foil & label kitchen number

**Day Two**

\_\_\_\_ Preheat oven to 400\*F

\_\_\_\_ Remove aluminum foil from pizza

\_\_\_\_ Bake pizza 18-25 minutes or until crust is golden brown