Name: Clean Up Job: Lab Date:

**Pizza Day 1**

**Ingredients**

15ml dry yeast

185ml very warm water

375ml flour

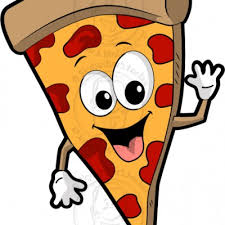
5ml sugar

5ml salt

**Method:**

1. Combine yeast, very warm water, sugar and salt into a small silver bowl.
2. Stir all ingredients together and let sit for 5 minutes.
3. In a large bowl, combine yeast mixture and flour.
4. Knead for 4 minutes, until well blended. Adding more flour if necessary.
5. Form dough into a ball. Put 5ml oil into a plastic bag and add the dough. Remove all air from the bag before tying a knot.

**Pizza Day 2**

**Ingredients**

125ml tomato sauce

2ml basil

2ml oregano

2ml garlic

125ml mozzarella

**Method:**

1. Preheat oven to 425 F.
2. Roll out the dough on the pizza sheet to desired thickness.
3. Pinch up sides to form a crust.
4. In a small bowl, mix tomato sauce and spices.
5. Spread tomato sauce evenly on to pizza dough.
6. Grate cheese and evenly spread on pizza.
7. On the middle rack, bake pizza for 15-20 minutes or until crust is golden brown and cheese is bubbling.

