

HOME MADE PIZZA

Join us Tuesday, January 12 5-6:30 PM
For our Recreation Cooking Class!

JANUARY 12TH 5-6:30PM

Learn to cook pizza in our virtual cooking class. Whether you just watch or follow along, this activity is sure to get you hungry!



Directions:

Step 1

- Preheat oven to 450 degrees F (230 degrees C). In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Step 2

- Stir in flour, salt and oil. Beat until smooth. Let rest for 5 minutes.

Step 3

- Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal. Spread with desired toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown. Let baked pizza cool for 5 minutes before serving.

Ingredients list:

Pizza Dough:

- 1 package active dry yeast
- 1 teaspoon white sugar
- 1 cup warm water
- 2 ½ cups bread flour
- 2 tablespoons olive oil
- 1 teaspoon salt

Pizza Ingredients:

- Extra virgin olive oil
- Cornmeal or flour
- 1 jar of Tomato sauce
- 1 bag of cheese
- Chopped fresh basil (optional)
- Assorted toppings of your choice (mushrooms, peppers, veggies, pepperoni, etc....)

Pizza Stone or Baking pan required!