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PIZZA

Ingredients:

Full Size Pie

3 ½ cups all-purpose flour (divided)

1 teaspoon salt

1 ¼ cups warm water- about 100 degrees

1 tablespoon dry active yeast

1 tablespoon granulated sugar

¼ cup olive oil (divided)

Instructions

In a large mixing bowl, combine 3 cups flour and salt together and set aside. In a separate small bowl, add warm water sugar, yeast and gently stir. Let yeast mixture sit for 5 min., you will see the yeast start to foam slightly.

Make a well in the middle of the flour and salt. Pour in the yeast mixture and 3 tablespoons olive oil and mix until the dough forms, if dough is sticky slowly add in remaining flour. On a lightly floured surface, knead the dough for about 2 to 5 minutes until smooth.

Use extra vegetable or olive oil in bowl and coat dough. Cover the dough in the bowl with a damp cloth or plastic wrap and allow to rise and triple in size, approximately 30 minutes.

Baking Directions

Preheat oven to 425 degrees. Line a large baking sheet with parchment paper or foil, slightly greased with additional oil. On a lightly floured work surface, stretch dough. Form fit into a round pizza pan. Top with sauce and cheese and bake until cheese is bubbly. Depending on pan size your pie oven time will vary – bake for 10 -15 minutes or until done.

For Pizza Pockets: Divide dough in half, press into two large circles, spread sauce and cheese on ½ of the circle, leaving a ½ inch border of dough, moisten border of dough with water, cover and press down on border with a fork, cut a vent hole on top and bake in over for 15 – 20 minutes, or until lightly golden brown.

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