**Pizza**

**Ingredients:**

1 package active dry yeast

1 cup warm water

2 tablespoons olive oil

1 teaspoon sugar

1 teaspoon salt

3 cups of flour (only use 1 cup at a time)

**Directions: Day 1:**

1. In a large bowl, combine the water, sugar, and yeast. Let it stand for 5 minutes.
2. Using a wooden spoon, stir in the oil and salt.
3. Gradually add in the flour. Only add in 1 cup at a time until the dough forma a ball that leaves the sides of the bowl. *Hint: You may not use all of the flour*
4. KNEADING: Sprinkle some flour onto your counter top. Knead the dough for 8-10 minutes. Everyone will need to take turns kneading the dough.
   1. Fold
   2. Knead
   3. Turn
   4. Repeat
5. When it feels smooth and elastic, it is kneaded enough.
6. Spray a Ziplock bag with cooking spray.
7. Place the dough inside the Ziplock bag. Label the bag with your kitchen number AND period number. If you do not do this, another group may take your dough.
8. Place the dough into the refrigerator to rise overnight.

**Directions: Day 2:**

1. Today you will prepare your pizza. Roll the dough out evenly into a rectangle to fit the cookie sheet. Decide what kind of crust your group would like, thin, thick, etc.
2. Chop up your vegetables and cook your meat.
   1. Sausage – In a skillet, cook until all of the meat is brown. Break it into smaller pieces.
   2. Bacon – In a skillet, cook bacon until crispy
   3. Onion – Chop into small pieces – Does not need to be cooked
   4. Mushrooms – Cut into smaller pieces. Does not need to be cooked
   5. Pepperoni – Does not need to be cooked
   6. Pineapple – Does not need to be cooked
3. Place the dough onto the cookie sheet and spread it out.
4. Spread enough sauce onto the dough to lightly coat it.
5. Top the pizza with the cheese and your prepared toppings.
6. Cover with aluminum foil. Label the pizza with your kitchen and period number.
7. Place your pizza in the freezer

**Directions: Day 3:**

1. Preheat the oven to 450 degrees
2. Bake on the lower shelf for 25 minutes
3. Remove from oven and let it cool down before eating.
4. Serve and Enjoy!