**Pizza Dough Recipe**

**(Makes 2 small pizzas)**

**Day 1: Preparing the Dough**

Ingredients:

* 185ml warm water
* 5ml yeast
* 375ml all-purpose flour
* 60ml whole wheat flour
* 15ml olive oil
* 5ml salt
* 3ml sugar

Method:

1. Mix together water and yeast – let sit 5 minutes
2. Add all other ingredients and mix to combine
3. Once together knead for 10 minutes until smooth and elastic
4. Place ball of dough in a small bowl that has been lightly coated in olive oil – turn the dough around so it gets coated
5. Cover with plastic wrap and label – let sit in the back of the classroom until next day

**Day 2: Rolling the Dough and Baking Pizzas**

Method:

1. Preheat oven to 500 degrees and put in your baking sheet
2. Remove the plastic cover from the dough and punch it down – then recover and let sit for 5 minutes
3. Prepare your desired toppings
4. Split your dough into 2 equal sized balls
5. On a lightly floured surface roll out the dough to half and inch thickness
6. Brush the top with olive oil
7. Bake crust for 5 minutes – remove from oven and put on toppings then bake for 10-15 minutes