

## Pizza Crust

Recipe adapted from Betty Crocker Cookbook, 1978

- 1 cup warm water
- 1 tbsp active dry yeast
- 1 tsp honey or sugar
- 2 tbsp olive oil
- 2 ½ cups wheat flour (up to 25% whole wheat opt.)
- 1 tsp salt
- yellow cornmeal, optional

Combine the water, yeast, honey and 1 tbsp of the olive oil, and stir until combined. Set aside. It will foam up when it is ready. Add 1 1/2 cup of the flour with the salt and mix until it is smooth. Continue adding the flour 1/4 cup at a time, and work the dough after each addition. The dough will be smooth but still slightly sticky...you might not use all the flour, or you might need a bit more.

Turn the dough out onto a floured surface and knead until smooth but still tacky. This will take 3-5 minutes. Oil a large mixing bowl with remaining olive oil. Place the dough in the bowl, turning to coat with the oil. Cover with a moist towel and set in a warm place until doubled in size, about 1 ½ hours. You can also make the dough a day ahead of time and place in refrigerator – if you do refrigerate the dough, remove it from the fridge several hours before you want to use it so it can come up to room temperature.



# Peninsula Pizza: putting it together

Preheat the oven to 425 F (or hotter if your oven can do it.) Take the dough out of the bowl and knead on a lightly floured surface for 1-2 minutes. With a rolling pin or with your hands, flatten the dough to your desired shape and thickness.

Spread a thin layer of tomato sauce on the dough leaving a ½ inch edge all around. There are lots of canned and bottled tomato sauces you can use, or make your own from scratch. Be creative with your toppings – the list is endless. Here is a list of some locally grown things you can put on a pizza:

**Veggies:** local greens such as spinach, chard, arugula, kale and various rabbs make great toppings. Chop greens into a bowl, toss with olive oil and salt and pepper before adding to the pizza.

**Meats:** any pre-cooked meat will work, but sausage is probably the most perfect of our local options.

**Cheese:** shredded mozzarella and parmesan are the standards. Or try some thing local – like crème fraiche, or goat cheese.

Bake your pizza on a metal pan or stone for 12-17 minutes, until cheese is bubbly. Let pizza cool for a few minutes before serving, so that it's a little easier to slice.