**Pizza**

**Dough:**

3 cups AP flour

2 ¼ tsp. dry yeast

2 Tbsp. olive oil

1 tsp. salt

1 Tbsp. sugar

1 cup warm water

**Sauce:**

2 cups tomato sauce

1 tsp. oregano

1 tsp. basil

1 Tbsp. garlic powder

1 tsp. onion powder

1 tsp. salt

¼ tsp. pepper

½ tsp. red pepper flakes

1 ½ cup mozzarella cheese

½ cup pepperoni

**INSTRUCTIONS**

**Dough:**

1. Sift together flour, yeast, and sugar into the Kitchenaid bowl. Fit the mixer with the dough hook.
2. Start the mixer on slow speed and pour in the water, oil, and salt.
3. Bring the speed on the mixer up and mix until a dough forms. Adjust flour as needed to for a smooth, but no sticky dough.
4. Let the mixer knead the dough for about 5 minutes.
5. Spray a bowl with pan spray and turn the dough out into it.
6. Cover loosely with plastic wrap, label, and put in the fridge.
7. The next day, punch the dough down and stretch to the size and shape you want for your pizza.

**Pizza:**

1. Preheat the oven to 450°. (475° if you are in groups 2 or 3)
2. Mix all sauce ingredients together in a bowl.
3. Spread the sauce around the shaped pizza dough.
4. Cover with cheese and other toppings.
5. Bake for at least 12 minutes, checking periodically to make sure it does not burn. You may need to cook longer depending on how thick your final dough is.