**Pizza**

**Dough:**

2 ¼ cups AP flour

¾ cup bread flour

2 ¼ tsp. dry yeast

2 Tbsp. olive oil

1 tsp. salt

1 Tbsp. sugar

1 cup warm, not hot, water

**Sauce:**

1 ½ 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**

**Day 1:**

1. Mise en place all ingredients
2. Sift together flours, yeast, and sugar into the Kitchenaid bowl. Fit the mixer with the dough hook.
3. Start the mixer on slow speed and pour in the water, oil, and salt.
4. Bring the speed on the mixer up and mix until a dough forms. Adjust flour as needed to for a smooth, but not sticky dough. There should be very little to no dough stuck to the sides of the bowl. If the dough is still sticking, add a little more flour.
5. Let the mixer knead the dough for about 5 minutes.
6. Turn the dough out onto the counter and form it into a ball. Be careful not to rip the dough when doing this. If you don’t know how, get chef to show you.
7. Spray a bowl with pan spray and turn the dough out into it. Cover loosely with plastic wrap, label, and put in the fridge.

**Day2:**

1. Take the dough out of the fridge. Punch it down.
2. Divide the dough into 2 even portions. Form back into 2 balls. Spray 2 bowls and put the dough into them. Wrap, label, and put back into the cooler.
3. Combine all of the sauce ingredients together in a bowl. Mix well. Adjust seasoning to taste.
4. If you brought any extra ingredients from home, prep them today.
5. Wrap and label everything and put back in the cooler.

**Day 3:**

1. Preheat oven to 450°.
2. Stretch the dough out to whatever sizes you would like and put onto 2 ½ sheet pans.
3. Spread sauce around the pizza and top with toppings.
4. Bake for at least 12 minutes, checking periodically to make sure it’s not burning.
5. Enjoy.