



Pizza Dough

Yield: 2 -12" pizzas Time: 10 minutes

INGREDIENTS

- 1 Tablespoon active dry yeast
- 1 cup warm water
- 2 Tablespoons olive oil
- 1 Tablespoon honey
- 1/4 teaspoon salt
- 3-4 cups all-purpose flour

DIRECTIONS

1. Place water and yeast in mixing bowl and let stand 5-10 minutes or until foamy.
2. Add the oil, honey, and salt to yeast mixture. Stir to combine.
3. Start adding flour, one cup at a time, After 3 cups, check to see if the dough is the right consistency. If it is too wet, add small amounts of flour until the right consistency is achieved.
4. Knead in stand mixer or by hand for about 5 minutes.
5. Let Pizza dough rise/rest while preparing the sauce and toppings for the Pizza.

Using a Pizza stone:

1. Place pizza stone in cold oven.
2. Turn oven on to 450-500 degrees.
3. Heat for 30 minutes.
4. Sprinkle cornmeal or semolina flour liberally on pizza peel.
5. Press dough very thin and place on peel.
6. Working quickly, add toppings.
7. Use peel to transfer pizza to hot pizza stone in the oven.
8. Bake until cheese is melted and crust is lightly browned.
9. Remove pizza from stone with peel (while still in the oven).
10. Turn off oven and leave pizza stone in oven to cool.
11. Either brush dry crumbs or wash with warm water (no soap). Make sure it is completely dry before using again.

Wasatch County Cooking Class, September 2020

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Margherita Pizza

Yield: 1-12" pizza

INGREDIENTS

- 1 cup diced tomatoes (fresh or canned)
- 2-3 garlic cloves, minced
- 2 Tablespoons olive oil
- 1/4 teaspoon black pepper
- 2-3 large pinches kosher salt
- 8 oz. fresh mozzarella cheese
- basil leaves
- red pepper flakes

DIRECTIONS

1. Preheat oven to 450 degrees.
2. Heat Pizza stone for 30 minutes (f using)
3. Prepare Pizza Dough.
4. While dough is resting, prepare topping ingredients.
5. In small bowl, stir together tomatoes, olive oil and salt and pepper.
6. Slice mozzarella cheese.
7. Wash and dry fresh basil leaves.
8. Prepare dough on peel.
9. Spread tomato mixture over dough.
10. Place slices of cheese over tomato mixture.
11. Bake for 6-7 minutes or until crust is lightly browned.
12. Top with fresh basil.
13. Slice and enjoy!

Wasatch County Cooking Class, September 2020

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Italy Pizza

Yield: 1 -12" pizzas

INGREDIENTS

- pizza dough
- red bell pepper, roasted
- olive oil
- baby spinach
- 1 cup white mushrooms, sliced
- Kosher salt
- Black pepper
- 1 cup, Italian sausage, cooked
- sliced provolone cheese

DIRECTIONS

1. Roast pepper by placing on baking sheet 6" below broiler in oven. Let cook until skin turns black. Remove from oven and put in plastic bag for 10 minutes for easy skin removal. Slice.
2. Prepare pizza dough.
3. Place on pizza peel prepared with corn meal or semolina flour.
4. Brush olive oil over entire surface of the dough.
5. Place spinach on top of dough.
6. Now, layer mushrooms and sliced pepper.
7. Drizzle olive oil over veggies and sprinkle with salt and pepper.
8. Top with sausage and cheese.
9. Bake at 500 degrees for 6-8 minutes or until crust is crisp and lightly browned.

Wasatch County Cooking Class, September 2020

Tricia Mathis, FCS/4-H Educator | 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



BBQ Chicken Pizza

Yield: 1 -12" pizzas

INGREDIENTS

- 3/4 lb. cooked and shredded chicken breast
- 1 cup BBQ sauce, divided
- 5 slices smoked Gouda cheese
- 2 cups shredded mozzarella cheese
- sliced red onion
- fresh cilantro

DIRECTIONS

1. Preheat oven and pizza stone.
2. Prepare pizza dough
3. Mix chicken with a few Tablespoons of BBQ sauce.
4. Spread remaining BBQ sauce on prepared pizza dough.
5. Tear Gouda cheese slices in half and place on top of the BBQ sauce. Add half of the shredded mozzarella cheese..
6. Evenly distribute the chicken and then the red onions.
7. Transfer to heated pizza stone and bake for 7-8 minutes until golden brown.
8. Remove pizza from oven and sprinkle with cilantro.
9. Slice and enjoy!

Wasatch County Cooking Class, September 2020

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Pizza Sauce

Yield: For 1 -12" pizza

INGREDIENTS

- 1 (8-oz) can tomato sauce
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- pinch of sugar

DIRECTIONS

1. Combine all ingredient together in a small bowl.

Wasatch County Cooking Class, September 2020

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234