

## July Recipe – PIZZA! (From SCRATCH, y'all!)

This recipe comes directly from my bestie, author Laura Benedict (you should read her – like, NOW!) who actually showed me how to make this delightful concoction in person, the very first baking done on the new counters. It looks complicated, but I promise, once you've done it a couple of times, it becomes second nature. I've taken to making this on Sunday evenings, a lovely new family tradition.

### Ingredients

#### Pizza Dough:

1 package highly active yeast  
1 generous cup King Arthur Bread Flour (keep aside a little flour for kneading)  
½ tsp salt  
1 tsp EVOO  
1/3 cup of water plus 2 Tbs

#### Pizza Sauce:

(This recipe is my DH's, who won't tell me everything, so you'll have to experiment to make it suit your taste)

1 can Dei Fratelli Pizza Sauce (or fresh or canned roma tomatoes – pulse in a food processor and add the rest to taste)  
¼ cup minced onion  
½ tsp garlic powder  
½ tsp Italian seasonings  
½ tsp red pepper flake  
salt and pepper as needed  
¼ cup cornmeal

### Directions

- Prep yeast according to package directions: Add it to 1/3 cup warm water, use a whisk to agitate the yeast, get it nice and frothy
- Put flour in the bowl, stir in the salt, then add the oil
- Add 1/3 cup of water, plus 2 Tablespoons to the yeast, then add to dry ingredients
- Mix with a bread hook until dough forms a shaggy, messy, wet and loose ball
- Flour your board, dump dough onto board and knead the dough
- When it's not quite so messy, place in a bowl, cover with damp cloth, and let rise in a warm place for 10 minutes (it won't look risen) I use the microwave light under my stove, that seems to work best.
- Punch down the dough, then let rise again until it doubles in size. (approx. 40 minutes)
- Use this time to make your sauce and prep your toppings.
- Liberally sprinkle pizza peel with cornmeal
- Flour your board again, shape dough into a ball, knead, then press into a circle about the size of your hand.

- Let it rise for 5 minutes on the board (this is the trick, trust me!)
- Shape your dough, flopping it from hand to hand, spinning it over your head, however you want to make it the perfect pizza size
- Put it on the peel, pinch up the edges a bit to create a small fold
- Top with loads of fresh cheese, veggies, spinach, pepperoni – whatever turns your crank
- Moment of Truth - Slide from peel to baking stone or pizza pan
- Cook for 12 minutes at 450 degrees, or until done
- Devour!