



Pizza Serves 25

We're not picky about pizza! You can bring frozen pizzas, order us pizza, or make your own from scratch. Please provide five (5) pizzas, with at least one vegetarian option.

Pizza from Scratch

What You Need

Dough

3, .25 oz. packages active dry yeast

1 T white sugar

3 c and 2 T warm water

7 $\frac{3}{4}$ c bread flour

$\frac{1}{3}$ c olive oil

1 T salt

Pizza sauce

5 c Mozzarella cheese

Toppings

Instructions

Dough

1. Preheat oven to 450° F. In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.
2. Stir in flour, salt, and oil. Beat until smooth. Let rest for 5 minutes.
3. Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal. Spread with desired toppings and bake for 15 – 20 minutes, or until golden brown.