

Overnight Pizza (working individually)

Day 1 – Make Dough

Dough Ingredients: This is enough dough for 1 small, 8-10" pizza.

100 mL cold water	250 mL (1 cup) all-purpose flour
2.5 mL (1/4 tsp) dry active yeast	~ Extra flour for dusting
7.5 mL (1/2 Tbsp) oil (canola or olive)	2.5 mL (1/2 tsp) salt

1. In a small or medium mixing bowl, add yeast to cold water. Let sit for two minutes. Add oil.
2. Add flour and salt to yeast mixture. Mix with a wooden or large metal spoon until combined.
3. Turn dough onto lightly floured surface and knead until smooth (approx. 5 minutes).
Roll dough into a smooth, tight ball with no opening on bottom end. If bottom end is open, pinch closed and roll more.
4. Dust very lightly with flour and place in medium freezer bag or place in a bowl and cover tightly with plastic wrap. Allow dough to rise overnight in the fridge for up to 3 days.

Day 2 – Shape Dough and Bake

1. Check that oven racks are in the middle and preheat oven to 475 degrees F for at least 30 minutes to make sure oven walls are hot enough.
2. Roll dough flat with a rolling pin into round or rectangular shape between 8 – 10 inches.
3. Place rolled dough on ungreased baking sheet (can leave room for 2 pizzas per sheet).
4. Add toppings.
5. Cook pizza for 15-20 minutes. You want the crust to be golden brown and the cheese to be melted. **USE OVEN MITTS!!!**