

Diamond and her Mom, Glenda's, Pizza

PREP: 30 MINS (plus dough rising time)

YIELD: 4 individual pizzas

Pizza Dough Ingredients:

1 package (¼ ounce) Active dry yeast

1 tsp. Sugar

2 Tbsp. Oil

2-3 cups Unbleached, all-purpose flour

1 tsp. Salt

Cornmeal (about 2 Tbsp.)

Pizza Sauce and Toppings Ingredients:

One 15-ounce can diced tomatoes, drained (save the juice for another use)

1-2 Cloves garlic, minced

Thyme (fresh or 1 tsp dried), minced

1-2 Tbsp. Olive oil

Salt, to taste

8 ounces mozzarella, shredded (preferably packaged)

Parmesan cheese, grated (about 4 ounces)

Misc. sliced toppings (selection of your favorite)

Pizza Dough Instructions:

1. Add about ¼ cup lukewarm water to a large mixing bowl.
2. Add yeast and sugar, stirring lightly to dissolve. Proof for ten minutes until the yeast bubbles up (this guarantees that the yeast is still active).
3. Stir in oil and another ¾ cup of the water, the flour, and salt.
4. Knead together with the palm of your hands, adding enough water to create a slightly sticky mound.
5. Continue to knead the dough, stretching and folding it for about 10 minutes. The dough should no longer be either sticky or dry, just smooth and elastic to the touch.
6. Place dough in a slightly oiled bowl and cover with a kitchen towel or plastic wrap. Allow to rise for 45 minutes.

Pizza Sauce Instructions:

1. Stir together the drained tomatoes, the minced garlic, thyme, olive oil, and salt.

Pizza Instructions:

1. Preheat the oven to 450 degrees.
2. Lightly dust 4 pieces of parchment, each large enough to hold the pizzas.
3. Lightly dust the surface of a cutting board with flour.
4. Remove dough from the bowl and place on the lightly floured cutting board. Cut into four even pieces.
5. Roll each piece into a round ball and allow the dough to rest for 25 minutes.
6. Using a rolling pin or your hands, stretch each ball of dough into a flat, round pizza shape.
7. Place on the lightly-dusted parchment paper.
8. Add the sauce, mozzarella and Parmesan cheeses, and any preferred toppings. Make sure you don't overload the pizza or it will become too soggy.
9. Transfer parchment and pizzas to the oven and place directly on the rack or on pizza stones.
10. Bake until the crust is golden brown and the cheese is bubbly, approximately 20-30 minutes.

Notes:

After the dough is kneaded together, it can be refrigerated overnight. The next day, take out of the refrigerator and allow to rest 2-3 hours before shaping into the four round balls. Don't forget to allow the dough to rest again before shaping each ball of dough into round, flat pizza shapes.