

## **Pizza Dough from She Makes and Bakes**

Prep time 90 minutes Bake time 10-15 minutes at 530 degrees or higher

6 ounces (about 1 cup) semolina flour  
16 ounces (about 3 1/4 cups) bread flour  
1 1/2 tablespoons sugar  
1 teaspoon yeast  
1/4-1/2 teaspoon garlic powder (optional)  
2 teaspoons salt  
14 ounces (1 3/4 cups) warm water  
3 tablespoons olive oil

You can make this dough in a stand mixer or by hand. I usually start it in the hand mixer and finish it by hand.

Combine the yeast, sugar, garlic, and water in a bowl and allow yeast to dissolve. Add flour and mix to combine. Let the dough rest for a few minutes to give the yeast time to work. Add the oil and salt and mix to combine. Mix using the bread hook until it's soft and elastic OR knead by hand until the dough is soft and elastic. I've found that the oil keeps you from being able to fully knead the dough, so I usually plop the dough on the counter, add a touch of flour, and knead it for a couple of minutes until it's smooth. Place in a lightly oiled bowl and cover. Let it rise about an hour or until it's doubled in size. I like to cover my rising bread with shower caps that my friends pick up at hotels. They're easy to slip on and they're reusable.

Split into two pieces and shape or place in freezer bags to use later.

## **Pizza Sauce**

1 (28 ounce) can crushed tomatoes  
2 tablespoons tomato paste  
1/4 teaspoon black pepper  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1 teaspoon garlic powder  
2 tablespoons lemon juice  
1 teaspoon salt, to taste

In a medium-sized bowl, combine all ingredients and mix well. Store in a covered container in the fridge for one week or store what you don't use in the freezer.

## **To Make the Pizza**

While the dough is rising, move an oven rack to the top rung, place your pizza stone on it (if you have one), and preheat your oven as high as it will go (usually about 550 degrees). This will give you the best tasting pizza. It comes at a price, though, because your house probably will smell like you just cleaned your oven. At least mine did. So now I bake it at 530 degrees. The

pizza toppings don't get as crispy and brown, but it's a nice compromise. You'll want to let the oven preheat for at least an hour.

Stretch the dough into a 10-12 inch circle with thicker edges using plenty of flour or cornmeal for dusting. I put my dough onto a floured piece of parchment paper that I can slide on top of my pizza stone. Add sauce, cheese, and any other toppings. Slide the pizza onto the stone or place your baking sheet into the oven and bake for 10-15 minutes until browned and bubbling. Make sure to let it cool first so you don't lose a layer of skin from the roof of your mouth!

Source: Pizza dough barely adapted from Cook Street Cooking School. Sauce recipe barely adapted from Peter Reinhart's Artisan Breads Every Day