



PIZZA DOUGH

<i>Ingredients</i>	<i>Equipment</i>
1 Teaspoons dried yeast	Large Mixing Bowl
½ Teaspoon sugar	Spoon Measurements
1 Cup Plain Flour/ Gluten Free	Cup Measurements
Pinch of Salt	Rolling Pin
1 Tablespoon Olive Oil	Pizza Tray
1/3 Cup Warm Water	

***All spices used are Woolworths brand with no traces of nuts.**

***See 'Products used in Kitchen Classroom', on CPS Website.**

What to do

1. Measure ingredients
2. Combine flour, salt, sugar and yeast in the large bowl
3. Add oil and water
4. Mix with hands to a soft dough
5. Knead until soft and pliable
6. Place in lightly oiled large bowl
7. Cover with cling wrap
8. Place in a warm area for 30 minutes or until doubled in size.
9. Use as required – makes 1 pizza