



PIZZA DOUGH

<i>Ingredients</i>	<i>Equipment</i>
2 Teaspoons dried yeast/ Lowen Whole Foods*	Large Mixing Bowl
1 Teaspoon sugar	Spoon Measurements
2 Cups Plain Flour/ Gluten Free	Cup Measurements
Pinch of Salt	Rolling Pin
2 Tablespoons Olive Oil	Pizza Tray
3/4 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