



# Homemade Cheese Pizza

## Ingredients:

1 recipe pizza dough  
1 recipe pizza sauce

Your favorite pizza toppings:

mozzarella cheese  
parmesan cheese  
pepperoni  
meatballs  
italian sausage  
spinach  
tomatoes  
mushrooms  
pineapple  
basil  
green pepper  
onion  
bacon

## Directions:

Preheat your oven to 500 degrees. If you have a pizza stone, place it in the oven before preheating. Let the oven heat for at least 30 minutes before cooking. Prepare a baking sheet by lining it with parchment paper and sprinkling it with semolina flour.

Shape your pizza dough, and place on a prepared baking sheet. Top pizza with your favorite sauce and toppings.

Bake 15–20 minutes, rotating the pan halfway through. Remove from oven and let rest for 3 minutes before slicing.



# Homemade Pizza Dough

## Ingredients:

2 1/4 cups all purpose flour  
1 cup semolina flour  
2 1/4 tsp (1 pkg) active-dry yeast  
1/4 cup warm water (110 degrees)  
3 cups warm water (110 degrees)  
3 tbsp olive oil  
3tsp salt  
1 tbsp sugar

## Directions:

In a large bowl, combine 1 tbsp sugar, yeast and 1/4 cup warm water. Whisk together with a fork until the yeast dissolves and looks creamy. Let stand 5 minutes.

In another large bowl, mix semolina, all purpose flour and salt.

Measure out 3 cups warm water in a large measuring cup and add olive oil. Add to yeast mixture and stir to combine.

Stir in flour mixture until a soft dough forms. Let rest 30 minutes.

Dump the dough onto a lightly floured surface and knead, adding more flour if necessary until dough is elastic and smooth – about 10 minutes.

Lightly coat a large bowl with olive oil. Place dough in the bowl and cover with plastic wrap. Let rest in a draft-free area and let rise until doubled in size – about 2 hours. \*\* If you can, make this dough the night before!

# Easy Pizza Sauce

## Ingredients:

1, 15 oz can tomato sauce  
1 tbsp basil paste  
2 tsp salt  
1 tsp black pepper  
1 tsp crushed red pepper  
1 tbsp chopped garlic

## Directions:

Mix all ingredients together in a medium bowl and set aside until ready to make pizza.