THE J.M. SMUCKER Co

Pizza!

Prep Time	Cook Time	Serves	Difficulty
30 mins	20 mins	16	N/A

Ingredients

- **Topping:**
- 8 plum, chopped tomatoes
- 1 minced garlic clove
- 1/2 tsp (2 mL) salt
- fresh basil leaves, optional
- 1 lb (454 g) shredded mozzarella cheese
- 2 cups (500 mL) mushrooms, peppers, onions, etc.
- **Dough:**
- 2 tsp (10 mL) granulated sugar
- 2 1/4 tsp (11 mL) active dry yeast
- 1 1/2 cups (375 mL) warm water
- 2 tbsp (30 mL) olive oil
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) garlic powder
- 4 cups (1 L) **Robin Hood®** Best For Bread Homestyle White Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

Directions

Step 1:

Preheat oven to 425ºF (220ºC).

Step 2:

Topping: Combine tomatoes, garlic, salt and basil in a medium bowl and set aside to marinate.

Step 3:

Dough: Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes and then stir well. Add olive oil, salt, garlic powder and 3 1/2 cups (875 mL) of **Robin Hood** Best for Bread Homestyle White Flour. Beat with wooden spoon or electric mixer until smooth and elastic. If necessary, add more flour to make a soft dough which leaves sides of bowl.

Step 4:

Turn out onto lightly floured board. Round up into a ball. Knead dough, adding more flour until smooth, elastic and no longer sticky (8 to 10 minutes). Place in lightly greased large bowl. Turn to grease top. Cover with waxed paper and tea towel and let rise in warm place, until doubled, about 45 minutes.

Step 5:

Punch down. Turn onto lightly floured board and let rest for 10 minutes. Roll dough to large rectangle and place on to greased baking sheet (20" x 15"/50 cm x 38 cm) or two round pizza pans.

Step 6:

Spread with tomato mixture, cover with cheese and veggies.

Step 7:

Bake in preheated oven for 20 minutes, or until cheese is bubbly.

Images

