



Pizza Dough



Ingredients



- 2 1/2 tsp dry, active yeast
- 1/2 cup warm water
- 1 tsp. sugar or honey
- 1 tsp. salt
- 1 tbsp. olive oil
- 1 cup flour (use half whole-wheat flour)

Yield: 2 8-inch pizzas
Serving Size: 1/2 dough



Directions



1. Preheat oven to 200 degree F.
2. In a medium bowl, dissolve yeast and sugar in warm water until bubbly, about 5 minutes.
3. Add salt and oil to bowl.
4. Slowly add flour and continue mixing until it is smooth and springy. Knead dough 7-10 times.
5. Turn off oven. Place dough on oiled sheet, cover, and put into oven to warm while making pizza sauce and chopping pizza toppings.
6. Take dough out of oven and preheat to 450 degrees F.
7. Roll out dough to about 1/4 inch thick and cover with sauce and toppings.
8. Cook pizza at 450 degrees F for about 7-10 minutes or until crust is crispy.

Estimated Price:

Yield: \$1.06

Serving Size (1/2 dough): \$0.53

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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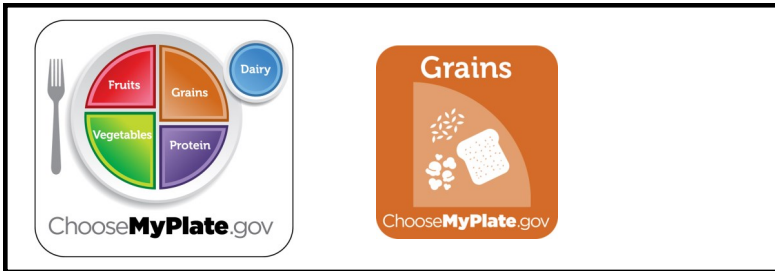
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Fast Facts



Featured Food Groups



Cooking Tips

- Make extra dough and roll it out as if you were making another pizza. Separate the pieces of dough with parchment paper. Wrap the bunch together in foil and place it in the freezer for up to three months. When you are ready to bake, take the crust out of the freezer, top with your favorite pizza toppings, and bake at 400 degrees F for 18-22 minutes.

Second Harvest is an equal opportunity provider.

Nutrition Facts



Nutrition Facts	
2 servings per container	
Serving size	1 8-inch pizza
Amount Per Serving	
Calories	300
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
Cholesterol 0mg	0%
Sodium 1170mg	51%
Total Carbohydrate 49g	18%
Dietary Fiber 5g	18%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 9g	18%
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 2.7mg	15%
Potassium 188mg	4%

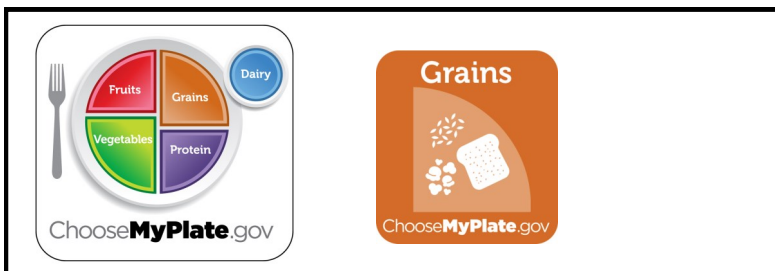
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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