



## Pizza Dough Ingredients

- 1 cup warm water (105 degrees F)
- 1 Tablespoon granulated sugar
- 1 Tablespoon active dry yeast
- 1 Tablespoon olive oil
- 2 to 2 ½ cups all-purpose flour\*
- 1 tsp fine sea salt



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## Pizza Dough Instructions

Preheat oven to 500 degrees F. Put a pizza stone in the oven while it preheats, and let it warm for at least 10 minutes.

1. Combine warm water, yeast and sugar in a large mixing bowl and stir to combine.
2. Let mixture sit for 5 minutes, or until it becomes frothy and bubbles form.
3. Gently stir in olive oil.
4. Add 2 cups of flour and salt and mix with a spatula until a ball begins to form (dough will still be slightly sticky). Add more flour as needed to form a dough ball.
5. Transfer to a floured surface and knead into a smooth dough, adding up to  $\frac{1}{2}$  cup extra flour if needed.

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## Pizza Sauce Ingredients

- 6 ounces tomato paste
- 15 ounces tomato sauce
- 1-2 Tablespoons dried oregano to taste
- 2 Tablespoons Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ Tablespoon garlic salt
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon sugar



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## Pizza Sauce Instructions

1. Mix tomato paste and sauce together in a medium size bowl until smooth.
2. Add the rest of the ingredients – oregano, Italian seasoning, garlic powder, onion powder, garlic salt, pepper and sugar – and stir until evenly distributed throughout the sauce.
3. Taste and adjust seasonings to your liking.
4. Spread onto your favorite pizza dough recipe.



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