Hawaiian Pizza

DAY 1

Pizza Dough

(This will be dough for two group’s pizza)

INGREDIENTS

1 ½ teaspoon active dry yeast

1 ½ cup water

4 cups all-purpose flour (may need more)

1 teaspoon sea salt

DIRECTIONS

1. In a large bowl, dissolve yeast in water.
2. Stir in 1 cup of flour and salt; mix well.
3. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition.
4. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 15 minutes.
5. Place dough in bowl dusted with flour cover with plastic wrap and refrigerate overnight.

Toppings to Prepare

1 cup ham, chopped   
2 tablespoon onion, chopped

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DAY 2

Cook and Eat Pizza

Each individual group will make pizza from their dough and ingredients.

Toppings

2 tablespoons pizza sauce   
1/2 cup ham, chopped   
1 tablespoon onion, chopped   
1/4 cup crushed pineapple   
1/2 cup mozzarella cheese, shredded

DIRECTIONS

1. Deflate the dough and turn it out onto a lightly floured surface.
2. Divide the dough into equal pieces for each member or make one.
3. Roll dough out to half of its final size. Let rest for 10 to 15 minutes (while you prepare desired pizza toppings). Preheat oven to 450 degrees F
4. Stretch out dough over your floured knuckles and spin/toss 2 to 3 times until desired size is achieved.
5. Place dough on a baker's peel sprinkled with cornmeal or a lightly greased pizza pan.
6. Spread sauce over pizza base.
7. Sprinkle a little cheese on the sauce.
8. Scatter evenly with the onion, ham, and pineapple.
9. Top with remaining cheese.
10. Bake at 350F for 20 minutes, or until cheese is melted and bubbly, and base is cooked.
11. Let baked pizza cool for 5 minutes before serving.