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Heart Shaped Pizza Two

Ingredients:

- 1/2 cup warm water- about 100 degrees
- 1 1/2 teaspoon dry active yeast
- 1 ½ teaspoon granulated sugar
- 1 tablespoons olive oil
- 1 ½ cups all-purpose flour, plus ¼ cup extra for rolling
- 1/2 teaspoon salt
- 1/2 cup to 1 cup sauce
- 1 cup shredded mozzarella cheese

Instructions

In a large mixing bowl, add warm water, sugar, and yeast; gently stir. Let yeast mixture sit for 5 minutes. You will see the yeast start to foam slightly. Add in flour, salt, and 1 tablespoon oil. Stir, then mix with hands until it forms a dough.

Use extra flour and coat dough. Cover the dough in the bowl loosely with damp cloth or plastic wrap and allow to rise and triple in size, or approximately 30 minutes.

Baking Directions

Gently grease cookie sheet or pizza pan with cooking spray. Preheat oven to 425 degrees. First make a circle. Then, using your finger make the top portion of the heart. Then pinch the opposite side of the circle to form the bottom. Top with sauce and cheese, leaving room around the edges for a crust. Bake until cheese is bubbly and slightly golden brown. Bake for 15 – 18 minutes, or until done. Cool until cheese sets slightly, slice, and enjoy!