

## HOMEMADE PIZZA

- Use today, chill for tomorrow, or freeze for later in a ziplock bag and thaw in fridge before continuing.
- Unwrap dough and rise until doubled, in a greased non-metal bowl, covered with a slightly damp towel, in a warm place.
- Cut dough in half and roll out dough on parchment lined baking sheets, dusted with cornmeal. Roll over 1/2 inch dough around edge to form crust.
- Add your favorite sauce and toppings! *Some of our favorites are broccoli ranch chicken, meat lovers, and bbq chicken.*
- Bake 10-15 minutes rotate sheets and bake about 5 minutes more, if you go heavy on the toppings like I do, until cheese is lightly browned. *If your oven doesn't cook evenly with two baking sheets, cook one at a time.* The hardest part: cool 10-15 minutes before slicing, so all the cheese doesn't slide off:)

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