

Pizza Dough

¼ cup	warm water
2 pkg (1tbsp)	quick-rise instant yeast
½ tsp	sugar
2 cups	all-purpose flour
1 cup	whole-wheat flour
½ cup	cornmeal
1-1 ¼ cup	warm water

- In small bowl, combine ¼ cup warm water (105°F), yeast and sugar. Set aside.
- In large bowl, combine flours, and cornmeal. With wooden spoon, stir in warm water to make a firm but soft dough. Stir in yeast mixture.
- On lightly floured surface, knead dough for 10 minutes or until smooth and elastic, adding extra flour if dough is too sticky.
- Place in greased bowl, cover with plastic wrap, let rise in warm draft-free place until doubled in bulk; about 2 hours.
- Punch down dough, divide into two, return to two greased bowls, cover and let rise again, about 2 hours.
- Dust two 12-inch round pizza pans with cornmeal. On lightly floured surface, roll out each half and place on pans.
- Top with tomato sauce and grated mozzarella cheese. Bake in preheated 500°F oven or grill on the barbecue at medium high heat for 12 minutes.
- OR bake pizza crust without toppings and serve with grilled vegetables and Parmesan cheese.

Note: Unrisen dough can be frozen in plastic bag for up to 1 month; let thaw and rise in refrigerator overnight.

Recipe by Gary Barone