Pizza Sauce: A jar of 8-10 oz pizza sauce or prepare and use the pizza sauce recipe below

**Pizza Dough**
1 (0.25 oz.) package Active Dry Yeast or 2 ¼ Teaspoons of Dry Active Yeast
1 cup warm water (105 - 115 degrees F/45 degrees C)
1 teaspoon sugar
1 teaspoon salt
2 tablespoons oil
2.5 cups all-purpose or whole wheat flour

1. Preheat oven to 425 degrees
2. Using thermometer, make sure the water temperature is between 105 degrees F and 115 degrees F so you don’t kill (or chill) the yeast
   a. Question: What do you think the crust would look like or taste like if the water was too hot or cold?
3. Add the yeast to the water and stir
   a. What does the mixture look like after you’ve added the yeast?
4. Add the sugar, salt, and oil to the water and stir well
   a. Question: Why is it important to add sugar to the dough?
   b. Question: What does the mixture look like after adding each ingredient?
5. Add the flour to the bowl in small amounts and stir well after each addition. Add just enough flour so the dough is not sticking in clumps to your hands or the bowl.
   a. They may need help determining this
   b. What effect does adding more flour have to the dough?
6. Using your hands, knead dough for 2-3 minutes on a lightly floured surface.
7. Let dough rest 5-10 minutes before using
8. Roll dough into a circle
9. Place sauce on the dough
10. Place toppings on the dough
11. Cover with cheese
12. Set timer and Bake (on 425 degrees) for 25 minutes
Pizza Sauce
2 tablespoons olive oil
1/3 cup chopped onions (we should prepare)
2 tablespoons chopped garlic
1 (28 ounce) can roma tomatoes, with juice
2 (6 ounce) cans tomato paste
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh parsley
1 teaspoon chopped fresh oregano
1/2 teaspoon black pepper

1. Heat olive oil in a saucepan over medium heat.
   a. Why do you think it’s important to add the olive oil?
2. Saute onions until tender (place onions in pan and stir)
   a. Do the onions look different as they cook? What changes do you notice?
3. Stir in garlic and cook for 1 minute (turn the pan down before adding the sauce)
4. Slowly stir tomatoes into saucepan
5. Add tomato paste, basil, parsley, and oregano.
6. Simmer for 10 minutes