

# New York Pizza

Cheese is one of my favorite foods, and there's loads of tasty cheese on New York pizza. Sofia and I tried a great recipe when we were in Manhattan. Try it for yourself!



## Pizza Toppings

\*Check off your favorite toppings and add them to your pizza!

- OTHER**
- Pineapple
  - Basil
  - Pine Nuts
  - Extra Cheese
  - Pepper Flakes
  - Parmesan
  - Rosemary

- MEAT**
- Pepperoni
  - Sausage
  - Ham
  - Anchovies
  - Chicken
  - Shrimp

- VEGGIES**
- Mushrooms
  - Peppers
  - Olives
  - Onions
  - Eggplant
  - Garlic
  - Tomatoes

## Ingredients

### Dough Ingredients:

- 1 tsp dry yeast
- 2/3 cup warm water
- 2 cups flour
- 1 tsp salt
- 2 tbsp olive oil

### Other Ingredients:

- 1 can tomato sauce (10 oz)
- 1 lb shredded mozzarella cheese
- 1/2 cup grated romano cheese
- 1 tbsp dried oregano
- 1/4 cup chopped fresh basil
- Your favorite toppings!

## Make Your Pizza

1. Pour the water into a large bowl and sprinkle the yeast over the surface. Let it sit for a minute, then stir to dissolve.
2. Add the flour, salt, and olive oil. Mix until the dough is too thick to stir.
3. Move the dough to a flat, floured surface. Knead for 5 minutes.
4. Place the dough in an oiled bowl. Set aside until it doubles in size (1-2 hours).
5. Preheat your oven to 475 degrees.
6. After the dough rises, roll it out into a 12-inch circle. (Lightly flour your surface.)
7. Place the dough on a greased baking sheet.
8. Evenly spread the tomato sauce over the dough.
9. Add your toppings! Add the suggested cheese, then add the basil and oregano, and your other favorite toppings.
10. Bake for 12-15 minutes until the crust browns and the cheese melts.
11. Let it cool for 5 minutes, slice and enjoy!