



AN OFFERING OF
BAKE AUSTIN

Heart-shaped pizza with homemade dough:

Ingredients:

- 1 1/2 cups warm water (110°F)
- 1 tablespoon sugar
- 2 1/4 teaspoons active dry yeast (1 packet)
- 3 1/2 cups all-purpose flour, plus more for rolling
- 1 teaspoon salt
- 2 tablespoons olive oil, plus more for greasing
- 1 cup tomato sauce
- 1 cup shredded mozzarella cheese
- Your choice of toppings (such as diced bell peppers, mushrooms, olives, or sliced sausage, pepperoni, etc.)
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Instructions:

1. In a small bowl, mix together the warm water, sugar, and yeast. Let the mixture sit for 5-10 minutes, or until it becomes frothy.
2. In a large bowl, combine the flour and salt. Make a well in the center of the flour mixture and add the yeast mixture and the olive oil.
3. Stir the ingredients together until a soft dough forms. Turn the dough out onto a lightly floured surface and knead it for 5-7 minutes, or until it becomes smooth and elastic.
4. Place the dough in a greased bowl, cover it with a towel, and set it aside in a warm place to rise for about 1 hour, or until it has doubled in size.
5. Preheat your oven to 425°F (220°C).
6. Punch down the dough and turn it out onto a lightly floured surface. Roll it out into a large rectangle, about 1/4 inch thick.
7. Using a large heart-shaped cookie cutter or a sharp knife, cut the dough into a heart shape.
8. Transfer the dough to a greased baking sheet.
9. Spread the tomato sauce over the dough, leaving a 1-inch border around the edges.
10. Sprinkle the mozzarella cheese over the sauce and top with your choice of toppings.
11. Bake the pizza for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
12. Let the pizza cool for a few minutes before slicing and serving.

Optional additions:

- You can add some flavor to the dough by mixing in some herbs (such as basil or oregano) or spices (such as garlic or red pepper flakes) before rolling it out.
- If you want a crispier crust, you can brush the edges of the dough with a little bit of olive oil before baking.