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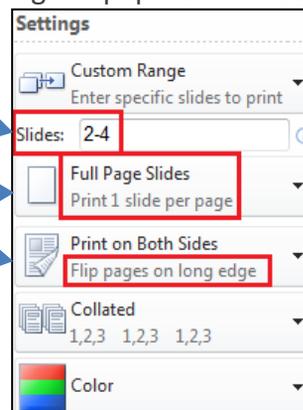
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Printing Instructions; for the:

- **Recipe card**, print on cardstock using the double side print option. Pages 2 & 3 are designed to line up back and front when printed. The recipe card measures 3"x5".
- **Jar labels**, print on sticker back paper, cut to size.
- **Printer Settings:**

Here are my printer settings: Yours may be a little different depending on your printer, but the "options" should be similar. Practice on regular paper before cardstock to make sure its lines up properly.

- Print beginning on page 2
- Print 1 slide per page
- Print both sides, flipping pages on the long side



The cards are formatted and aligned to print properly on the back and front.

Front Card A

Pizza Crust Dough

Prep Time: 15 minutes

Total Time: 30 minutes

(not including dough rise time)

Skill Level: easy

Yield: (2) 14"

pizza crusts



Ingredients:

- 3 3/4 cups bread flour or organic, unbromated, unbleached white flour + more for rolling
- 1 teaspoon evaporated cane juice, organic sugar
- 1 envelope (or 1 tablespoon) organic dry yeast
- 2 teaspoons kosher salt
- 1 1/2 cups warm water
- 2 tablespoons organic olive oil, + 2 teaspoons to coat inside of bowl when dough is rising

*Recipe adapted from:
www.thebackyardpioneer.com's pizza dough recipe*

Instructions:

1. In a stand mixer with a kneading hook; add flour, sugar, yeast & kosher salt. *While the mixer is running*; slowly add the warm water & 2 tbs of olive oil.

Front Card B

Assembling the Pizza:

1. Spread 1 tbsp of olive oil on the raw pizza dough and spices that complement the pizza flavor. (e.g. taco seasoning for taco pizza)
2. Or top the raw pizza dough with your favorite marinara sauce.

Be creative. Use what you like and what you have on hand. Some of the best pizzas I make happen when I experiment or clean out the refrigerator.

Cheese Pizza

Dough Seasoning: Olive Oil, Salt & Pepper, Basil, Garlic and Onion Powder, Kale, and Turmeric; all to taste.

Toppings: Cheddar & Mozzarella Cheese (You can also add: Monterrey jack, goat cheese, romano pecorino, parmesan, or feta)

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Back Card A

2. Mix on speed 3 until the dough forms into a ball. This will come together pretty quickly.
Humidity, weather and altitude can effect the dough. If dough is too:
 - **Sticky** - gradually add about a tbsp of flour until the dough forms a ball
 - **Dry** - add a small amount of water (~ 2 tsp), until the dough forms a ball
3. Add the remaining 2 tsp of olive oil and coat the entire inside of the bowl.
4. Gently toss the dough in the bowl to cover it completely with the olive oil.
5. Tightly cover with plastic wrap & put in a warm place until doubled in size.
6. Remove it from the bowl. I do not "beat down" my dough, I just gently press the dough to remove any air bubbles.
7. Divide the dough into two sections. Roll dough. Makes (2) 14" pizzas.
8. Top with your favorite ingredients. Bake at 350° for 12-15 minutes until the crust is done & cheese is melted.

Dough can be frozen. Tightly wrap in plastic wrap and then in freezer wrap. Allow 60-90 minutes to thaw. Roll dough and follow step 8.

Back Card B

Taco Pizza

Dough Seasoning: Olive Oil, Roasted Red Chili Powder, Cumin, Garlic, Red Pepper Flakes, Kale, Turmeric, and Salt & Pepper; all to taste

Toppings: Taco Seasoned ground meat, Onions, Jalapeno or other peppers, Tomatoes, Cheddar & Monterey Jack cheese

Toppings to add after pizza is cooked: Lettuce, Sour Cream, Avocados

Italian Pizza

Dough Seasoning: Olive Oil, Salt & Pepper, Parsley, Herbs de Provence or Italian Seasoning, Basil, Garlic and Onion Powder, Red Pepper Flakes, Kale, and Turmeric; all to taste.

Toppings: Italian Sausage or pork sausage (cooked), Pepperoni, Fresh Spinach, Artichoke hearts, onions, bell peppers, Olives, Cheddar & Mozzarella Cheese