

Family Pizza *by Panera Bread*

You will need:

- Whole Wheat Pizza Dough (see recipe below)
- Simple Organic Pizza Sauce (see recipe below)
- ½ lb. Fresh Mozzarella, sliced 1/8" thick
- ½ lb. Asiago Cheese, grated
- ½ bunch of fresh basil, washed, leaves only – 2-3 per pizza

the crust *Whole Wheat Thin Crust Pizza Dough | Yields: 3 (10" pizzas)*

Ingredients	Amount
All Purpose Flour	4 cups
Whole Wheat Flour	2 cups
Active Dry Yeast	¼ Packet
Salt	1 tablespoon
Sugar	1 teaspoon
Water	2 cups
Olive Oil	2 tablespoons
All Purpose Flour	For dusting

Preparation:

1. Combine all dry ingredients, mix well.
2. Add water and olive oil.
3. Mix to form dough.
4. Knead dough until firm.
5. Place in a bowl and cover with plastic wrap.
6. Refrigerate overnight.
7. Remove from refrigerator one-hour prior to use.
8. Divide dough into three equal pieces
9. Place dough on a floured kitchen counter surface. Shape dough using a rolling pin (dust generously with additional flour to prevent sticking, as needed) to a thickness of about a ¼ inch.
10. Place dough on a baking sheet.
11. Top with desired ingredients.

Tips for rolling a thin crust:

- Don't skip resting the dough overnight. This will help relax dough so that it may be rolled thinner.
- Don't play with the dough before you roll it.
- If it seems to be springing back when you roll it, let it rest.
- Once you refrigerate the dough overnight, you can use it for up to 2 days thereafter.

Wheat Flour in the crust:

- Wheat Flour enhances the nutritional value while maintaining a flavorful crust

the sauce *Simple Organic Pizza Sauce | Yields: Sauce for three pizzas (with 2 cups left over)*

Ingredients	Amount
Diced Muir Glen Organic Tomatoes	1 (28oz.) can
Balsamic Vinegar	1 teaspoon
Dry Oregano	1 teaspoon
Salt	1 teaspoon
Roasted Garlic Paste (optional)	1 tablespoon

Preparation:

1. Combine all ingredients and mix well.
2. Refrigerate until ready to use.
3. Spread 1/3 cup of sauce on each pizza
4. Remainder of sauce should be used within a week (try it over pasta) or frozen.

the pizza

Preparation:

1. Pre Heat oven to 425°F.
2. Top each 10" pizza dough with 1/3 cup Simple Organic Pizza Sauce, slices of Fresh Mozzarella and grated Asiago Cheese.
3. Bake pizza in a 425°F oven for 8-10 minutes, or until cheese and crust are golden brown.
4. After removing from the oven, top with fresh basil leaves
5. Cool slightly before cutting and serving.

Additional Topping Suggestions for Families:

- Try all-natural low-fat sausage like turkey or chicken links and cut into coins
- Vegetable-friendly kids may like broccoli florets
- Instead of just pepperoni, try a pizza that's half pepperoni and half broccoli
- Whatever toppings you use should be pre-cooked or ready to eat; vegetables should be blanched, not raw

Tips for Making Pizza with Kids:

- Rolling the dough is better suited for grown-ups
- Kids love to add the toppings and create a "designer" pizza; they like to make their own, recognize it when it comes out of the oven, and love to eat what they've created!