

Pizza in the Piazza (Level: Sublime)**Preheat: 475°F (245°C)****Prep-time: 2 hours****Cook time: 30 minutes****Pizza Dough:****1 1/3 cup Warm Water****1 packet (2 1/4 teaspoon)****Instant Yeast****1 tbs White Sugar****2 tbs Olive Oil****1tsp Salt****3 1/2 cup Flour****Pizza Sauce:****6oz. Tomato Paste****15oz. Tomato Sauce****2tbs Oregano****1tbs Italian Seasoning****1tsp Garlic Powder****1 tsp Onion Powder****1tsp Garlic Salt****1tsp Black Pepper****Toppings:****Any Shredded Cheese****Any Vegetables****Pepperoni or Meats****Dough****Place warm water in a large bowl****Sprinkle the yeast over the warm water. Let it sit for 5 minutes until the yeast is dissolved.****Add the flour, salt, sugar, and olive oil, and mix on low speed for a minute.****Knead the pizza dough on low to medium speed (or by hand) for 7-10 minutes.****Spread a thin layer of olive oil over the inside of a large bowl. Place the pizza dough in the bowl and turn it around so it gets coated with oil. Cover dough with plastic wrap and let rise.****When dough has risen, remove the cover, dust your hands with flour and push the dough down so it deflates a bit.****Divide the dough in half, roll into a ball shape. Flatten the dough ball and stretch it out on a cutting board.****Brush dough top with olive oil. Let rest for 10-15 minutes.****Sauce****Mix tomato paste and sauce together in a medium size bowl until well combined.****Add 1-2 tbs oregano, 1 tbs Italian seasoning, 1/2 tsp garlic powder, 1/2 tsp onion powder, 1/2 tbs garlic salt, 1/4 black pepper. Mix well!****Heat over stove top or refrigerate it for later.****Preparing the Pizza****Preheat oven 475f (245c). If you do not have a pizza stone, place dough on a round cooking tray.****Add sauce to dough, spread with spoon.****Add cheese and toppings.****Bake until crust is browned and cheese is golden.**