

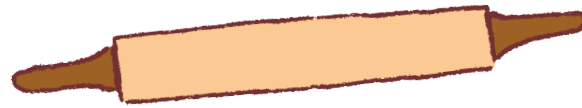
Items Needed

- 3/4 cup of warm water
- 1 envelope of active dry yeast
- 2 cups of all purpose flour
- 1 teaspoon of sugar
- 3/4 teaspoon of salt
- 3 teaspoons of olive oil
- large mixing bowl
- dish towel
- little bit of extra flour

Preparation

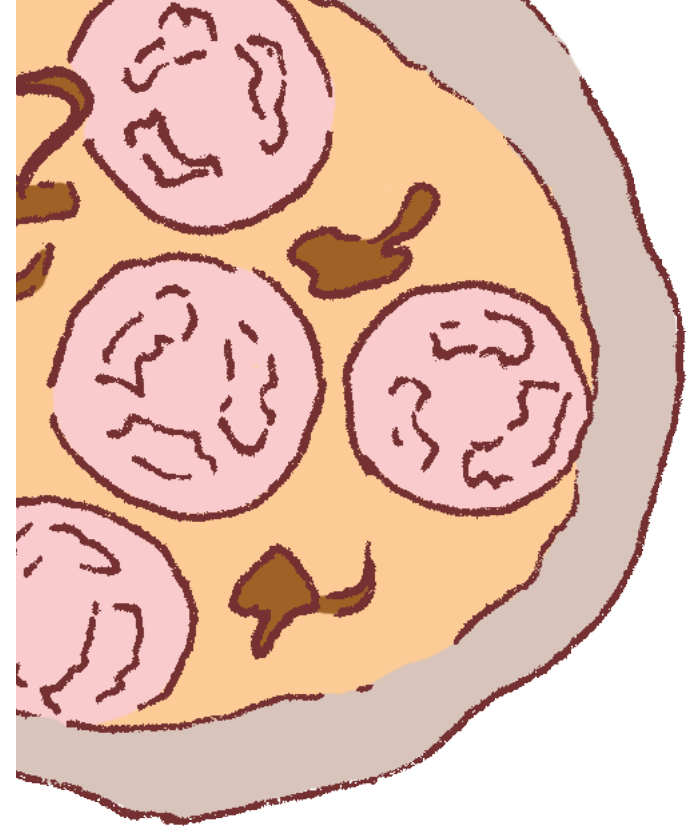
1. pour the yeast packet into the warm water - let dissolve
2. lightly coat the mixing bowl in olive oil; add the flour, salt and sugar, and mix evenly
3. after yeast dissolves pour into the mixing bowl
4. follow the steps on the inside of the brochure

Smiling With Hope Pizza



Our aim is to employ and support people with developmental disabilities for competitive work. We love our employees and care about the future's that they have ahead of them. We are looking towards trying to set them up with safe housing, pension plans and paid vacations.

The New York style pizza we create is modeled after mid 20th century family pizzerias. Using hand-stretched dough and baking directly on the brick oven stones as the original pizzerias had done, the classic New York style is brought to life. The hands-on skill of creating pizzas from scratch is enjoyable and requires some practice, but nobody is perfect and that's a slogan that we try to enforce. Crafted with love and open hearts we invite you to learn for yourself, how to make a homemade pizza.



*Homemade
Pizza*
DOUGH



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@SmilingWithHopePizza