Cheese pizza Or Pizza Hotdish

Cheese pizza = prepare crust. (See separate recipe)

Put 1-½ cups of pizza sauce on the full crust and about 1 cup on the ½ sheets. Split up and sprinkle on top of all the pizzas, 4 1/2# mozzarella cheese, and 2# cheddar cheese. Bake 375 for 15-20 mins.

Pizza Hotdish =weight out and boil 11 Lbs. of noodles. Drain, rinse and put into large mixer with 5-6 cans of pizza sauce. Divide into 1/2 size 4" sprayed pans. Top the noodles with cheese, cover with foil and bake @ 350 for about 1 hour.

Pizza Crust

9 cups wheat flour HSC gets 1 – full size 2' pan EHS gets 1 - full size2' pan

7 cups white flour

2 tsp salt In large bowl, SPRAY and combine the flour, salt.

4 yeast envelopes or 2 TBSP In a small bowl and set on top of flour mix.

6 ½ cups water Heat water to 115* and dissolve yeast in ¼ cup of the warm water. Set aside for 5 min.

6 tbsp. oil Add oil, water and the dissolved yeast. Kneed well.

Cover with plastic and let rise until doubled (about 40 min.) On a pan turned over and on the stove top.

When pressed with two fingers ¼ inch deep, the impressions should remain. If it springs back, dough hasn't risen enough.

With sprayed gloved hands, punch down and divide into 2-43 oz. balls. One will be pre-baked and frozen.

Use the hand roller to press into 2 full size 2' pans, 1 1/2 size pan and 1 1/2 sheet pan.

Add 1 ½ cups of sauce to the 2. Divide the cheese and spread out evenly.

Bake 350 5 & 5.