**Whole Wheat Pizza**

2 teaspoons active dry yeast

1 cup warm water

1 ½ cups white flour

1 ½ cups whole wheat flour

2 teaspoons sugar

2 Tablespoons olive oil

½ teaspoon salt

**Instructions:**

1. Preheat oven to 425 degrees
2. Dissolve yeast in warm water. Allow to rest 5 minutes. Stir in whole wheat flour, 1 cup white flour, sugar, salt, and olive oil.
3. Knead in remaining unbleached white flour by hand 8-10 minutes. The dough will be smooth and elastic.
4. Cover and put in oven to raise 1 ½ hours. Shape on a greased pizza pan. Bake for 20 minutes. (We will put dough in greased plastic bag and place in refrigerator overnight.)

**SAUSAGE INSTRUCTIONS**

1. Use non stick small pan. DO NOT use metal utensils to cook with.
2. Cook sausage on medium high heat.
3. Crumble sausage with wooden spoon.
4. Check with teacher make sure sausage is done.
5. Pour grease in grease bowl on demo table, NOT DOWN SINK