

# School Pizza

## School Pizza

*f you love and miss the old school rectangle pizza, here's the recipe:***Half sheet pan and line with parchment paper.****Crust:**2  $\frac{2}{3}$  flour

$\frac{3}{4}$  cup powdered milk

2 T sugar

1 packet of quick rise yeast

1 tsp salt

1  $\frac{2}{3}$  cup warm water (105-110 degrees)

2 T vegetable oil

Filling:

$\frac{1}{2}$  pound ground chuck $\frac{1}{2}$  tsp salt $\frac{1}{2}$  tsp pepper1 8oz block mozzarella cheese – grated yourself (To be authentic school pizza, you will have to use imitation mozzarella shreds.)Sauce (I make sauce the day before):6oz can tomato paste

1 cup water

$\frac{1}{3}$  olive oil

2 cloves garlic minced

1 tsp salt

1 tsp pepper

$\frac{1}{2}$  tbsp dried oregano

$\frac{1}{2}$  tbsp dried basil

$\frac{1}{2}$  tsp dried rosemary crushed

### **Crust:**

Preheat oven to 475 degrees. Spray pan with Pam and lay Parchment paper down (Pam makes it stick)

In a large bowl – flour, powdered milk, sugar, yeast, salt – whisk to blend

Add oil to hot water (110-115 degrees) – pour into your mixture

Stir with a wooden spoon until batter forms – don't worry about lumps – you just want no dry spots

Spread dough into pan using fingertips until it's even. If dough doesn't want to cooperate, let rest 5 minutes and try again

Bake just the crust for 8-10 minutes – remove from oven and set aside.

Brown meats until it resembles crumbles – set aside and drain meat

Get out the pizza sauce – to partially baked crust, assemble:

Sauce – spread all over crust

Sprinkle meats

Sprinkle cheese

Bake at 475 degrees for 8-10 minutes until cheese melts and begins to brown

Remove from oven – let stand 5 minutes

Cut in slices and serve!