

Homemade Pizza

Ingredients for dough:

- ½ c. warm water
- 1 t. rapid rise yeast
- 1 T. honey
- 1 T. olive oil or applesauce
- ¾ t. salt
- 1 ½ c. white spelt flour, more as needed for kneading

Ingredients for pizza sauce:

- 1 can tomato paste—no salt
- ½ t. each: basil, oregano, garlic powder, onion powder
- ¼ t. salt
- Sprinkle of rosemary
- 1 T. honey
- ¼ c. water, more as needed until desired consistency is reached

Ingredients for vegan mozzarella: *recipe from pastabased.com*

- 1 ¼ c. water
- ½ c. raw cashews, cover with water, boil, remove from heat, let rest 15 minutes, drain
- ¼ c. tapioca flour or starch (Winco, bin #1371 or Fred Meyer Nutrition Center)
- 2 T. nutritional yeast
- ½ t. onion powder
- ½ t. garlic powder
- ¾ t. salt

Directions:

1. Mix water, yeast and honey and let rest a few minutes. Add remaining ingredients and knead until smooth, just a few minutes. Let rest for 30 minutes. Shape into pizza round with hands and cover with sauce, vegan mozzarella and your favorite toppings. Sprinkle with **Vegan Parmesan (class #2)** and oregano if desired. Bake at 450° for 10-12 minutes (on piece of parchment paper, for crispy crust) and broil for an additional 1-2 minutes to brown, if desired.
2. To make **Pizza Sauce**, stir all ingredients until smooth.
3. To make **Vegan Mozzarella**, place all ingredients in blender and blend until smooth. Place in small pot on medium-high and cook until thick, stirring constantly. Store in fridge up to 10 days, can also be frozen!