

Group Members: ☺-

☺- Lab Leader

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Pizza Loaf

Ingredients:

2- 1/4 cups flour
1 T. sugar
1 t. salt
2- 1/4 t. Rapid Rise Yeast
1 cup water
1 T butter

1/4 cup pizza sauce
1/2 cup mozzarella cheese

Read through the directions/ingredients and:

CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

DAY ONE:

IN AN ELECTRIC MIXER COMBINE THE FOLLOWING 4 INGREDIENTS:

2- 1/4 cups flour
1 T. sugar
1 t. salt
2- 1/4 t. Rapid Rise Yeast

COMBINE AND HEAT THE FOLLOWING 2 INGREDIENTS BETWEEN 125° TO 130°

1 cup water
1 T butter

1. Combine liquid and dry ingredients and add 1/3 to 1 cup of additional flour, enough to make a soft dough. (The dough should gather around the hook and pull away from the sides of the bowl)
2. Knead for 4 minutes.
3. Grease bowl with cooking spray. Place dough in the greased bowl. Let dough rest overnight in the refrigerator.
4. Pre-measure toppings, place in labeled bag for day two

DAY TWO:

1/4 cup pizza sauce

1/2 cup mozzarella cheese

1. Get ingredients which have been pre-measured on day 1.
2. Roll dough into rectangle (approx. 14x10 inches).
3. Spread center with 1/4 cup pizza sauce. Top with mozzarella cheese and any additional toppings.
4. Using kitchen shears make cuts from filling to dough edges at 1 inch intervals along sides.
5. Alternating sides, fold strips at an angle across filling. Should look like a braid.
6. Brush dough with beaten egg white.
7. Bake at 425° for 15 minutes.

In the space below, describe how you will cut and braid your pizza loaf. Then, draw an illustration that reflects your description.