



DESCRIPTION

Send in your recipes and let the pizza party begin! Join host Carrie Shankweiler as she teaches you how to make the world famous Chicago Style Pizza!

PIZZA MATERIALS

- Pizza dough
- 1 cup shredded mozzarella cheese
- 1 cup tomato sauce
- Your favorite pizza toppings (pepperoni, mushrooms, etc.)

TOOLS

- Round, deep-dish baking pan
- Ladle

DIRECTIONS

1. Preheat your oven to 475 degrees.
2. Spread your pizza dough out into a baking pan. Use your hands to press it out against all of the edges and create a crust. Be careful not to tear the dough anywhere as you do this.
3. Sprinkle a layer of mozzarella cheese all across the dough within the crust borders.
4. Spread your sauce with a ladle over the cheese. Avoid getting sauce on the outer crust.
5. Add all of your favorite toppings over the layer of sauce, followed by another layer of cheese.
6. Place your pizza in your preheated oven and bake for about 30 minutes until the cheese is bubbly.
7. Carefully remove your finished pizza from the oven and slice it up. Enjoy!