

# Piece-A Heaven

## Ingredients

- Pizza Dough (prepared ahead of time, frozen, and defrosted for day of cooking)
    - 1 1/2 cup very warm water
    - 1/4 cup honey
    - 1 1/2 Tbsp active dry yeast
    - 1 cup bread flour
    - 3 Tbsp olive oil
    - 1 1/2 tsp salt
    - 3 cups white whole wheat flour
  - Pizza Sauce (prepared ahead of time, frozen, and defrosted for day of cooking)
    - 3 Tbsp olive oil
    - 1 1/2 cups chopped onion or about 1 medium onion
    - 1/2 head of garlic (about 6 cloves or 1/4 cup crushed fresh garlic)
    - 40 oz. or 1 1/2 boxes chopped tomatoes
    - 1 bay leaf
    - 1 1/2 tsp dried basil
    - 3/8 tsp fennel seeds
    - 3/4 tsp pepper
    - 3/4 tsp dried rosemary
  - Toppings
    - 1/2 cup garlic cloves, peeled
    - 4 Tbsp olive oil
    - Kosher salt for sprinkling
    - 4-5 carrots, scrubbed
    - 3/8 tsp dried basil
    - 3/4 pound mozzarella cheese
    - 2 cup fresh spinach leaves
3. Add the olive oil and salt and mix well.
  4. Add the white whole wheat flour and mix well. Let the mixture rest for 5 minutes.
  5. Knead the dough on a clean, lightly floured surface until dough comes together well and is slightly springy.
  6. Oil a clean bowl, place dough ball inside, cover with a clean towel, and set aside in a warm spot to let rise for about 1 1/2 hours or until dough has doubled in size.
  7. Shape into pizza crusts now or freeze for later date.

## Directions

1. Dissolve the honey in the warm water. Add the yeast and stir. Wait 5 minutes.
2. Add the bread flour. Wait about 5 minutes, until the mixture starts to look bubbly.