

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

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.

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.