MAKE PIZZA WITH PIPO!

For homemade dough:

- 2 1/2 cups (350 grams) flour, plus more for dusting
- 1 1/2 teaspoons (8 grams) table salt
- 2 teaspoons (8 grams) instant or rapid-rise yeast
- 1 cup water
- 2 teaspoons (8 grams) olive oil, plus a few tablespoons more for the pans and for drizzling

Mix the flour, salt, and yeast in a big bowl with your hands or a wooden spoon. Add the water and olive oil and keep on mixing until the dough comes together into a ball. Dump the dough out onto a lightly floured countertop, then knead it with your hands until it is smooth and elastic. The dough should feel pretty wet! Divide the dough into two halves. With lightly floured hands, gather each half into a ball, holding it up off the counter. Pour a few tablespoons of olive oil into the bottoms of two 10-inch round cake pans or cast iron pans and rub it all around with your hands to coat the bottom and sides. Don't wash your hands yet! Plop a dough ball into the center of each pan and turn it over a few times to coat it in olive oil. Cover the pan with plastic wrap and set it aside in a warm place for about two hours. Go read a book or play a really long round of hide-and-seek.

For the dough:

- For store-bought dough:
  - 1 pound of store-bought pizza dough, thawed in the fridge overnight if it starts out frozen 1 1/2 cups of your favorite pizza sauce (good-quality crushed tomatoes seasoned with just a little salt make an excellent sauce!)
  - 12 ounces of grated low-moisture mozzarella cheese
  - Any toppings you’d like. Pipo tops hers with fresh basil and Parmesan cheese. Her mama prefers Hawaiian. Papa is just along for the ride.
  
To top and bake:

Set the oven rack on the lowest shelf and then preheat the oven as hot as it will go (500°F to 550°F). Remove the plastic wrap, then push, pull, and stretch the dough out into the corners of the pans, completely filling them and making sure no big air bubbles are trapped underneath. It's OK if you accidentally poke a few holes. Pizza is always delicious. Cover each pizza with sauce, grated mozzarella, and whatever toppings you’d like. Bake until the tops of the pizza are bubbly and the bottoms, when you carefully lift the edges with a thin spatula, are golden brown and crisp. (Be very careful with small hands here, because the pans are HOT.) Transfer the pizzas to a cutting board, cut into slices, and eat! Make sure to invite your friends.

Available now from the author of the best-selling The Food Lab

Every Night is Pizza Night!

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What about a tagine that reminds you of home?
Or is the best food in the world the kind of food you share with the people you love?
EVERY NIGHT IS PIZZA NIGHT!

Help Pipo and Muttzie gather all the ingredients they need to bake their pizza!