

Valentine's Day Cooking Demo

Homemade Pizza Dough

Makes enough for 2 large pizzas

Ingredients:

1 (.25 oz) package active dry yeast
1 tablespoon sugar
2 ½ cups warm water
2 tablespoons olive oil
1 tablespoon salt
6 cups all-purpose flour

Instructions:

1. In a large mixing bowl, add yeast and sugar into the warm water. Let sit until fully dissolved; 10 to 15 minutes
2. Combine the olive oil, salt and 5 cups all-purpose flour into the yeast mixture. Mix in the remaining flour, ½ cup at each time, mixing well after each addition. Fold mixture together in the bowl. Turn the dough on a lightly floured surface and knead until smooth, about 8- 10 minutes. Lightly oil a large mixing bowl, place the dough in the bowl and lightly coat the dough with oil. Cover with a damp cloth and put in a warm place to rise until doubled in size; about 1 hour
3. Turn the dough out of the bowl onto a lightly floured surface, deflate with a rolling pin, and divide the dough

Chocolate Covered Strawberries

Ingredients:

6 ounces semisweet chocolate, chopped
1 pound strawberries with stems (about 20), washed and dried

Instructions:

1. Melt the chocolate in a microwave for 1 minute, stir, and then heat for 30 seconds at a time until melted.
2. Dip the strawberries into the dark chocolate and set on parchment paper or a plate. Drizzle with melted pink/red candy melts or sprinkles. Let the strawberries set for 30 minutes.