**Pizza Using a Food Scale**

250 gr. Flour ½ c pizza sauce

173 gr. Warm water 12 pepperoni

5 gr. Salt 1/3 c topping of choice

3 gr. Active dry yeast 1½ c. Mozzarella cheese

3 gr. Sugar

Make sure to measure weight of container first & then tare the scale so it starts at 0. Temp water at 110 degrees. Place water & sugar in Kitchen aid bowl, stir to combine. Add yeast. Allow yeast to sit until it bubbles 5 min. Add flour & salt. Run mixer on low for 2 min. Put in dough hook & run for 5 min. Preheat oven to 450 degrees. Form dough into ball cover & let rise on top of stove for 8 min. Spray pizza pan. Roll dough out on floured surface. Place on pizza pan & form pizza. Put pizza in oven for 5 min. Pull out, top dough with pizza sauce, pepperoni, your choice of topping & cheese. Bake at 450 for more 12 min. Cut & serve.