

1C. water

1C. cashews

1/8 t. salt

1t. onion powder

1/8 C. nutritional yeast flakes

Pinch garlic powder

2T. lemon juice

Mix water and cashews in processor
then add the rest.

3C. flour

1 ½ C. water

1 yeast pkg

1t. salt

2T. Olive oil

Combine all ingredients then form a dough ball. Let rest in a warm, damp area until it doubles in size. Split the dough in half to form 2 doughs and let it rise again. Form into two pizza crusts and pre-bake at 450 degrees for about 5 minutes. Add toppings and cook for another 10 minutes.

Pizza Dough

Yield 2 Pizza

Paparoni

Yield 30 slice

2C. sweet potato (peeled, cubed, sautéed)

1T. garlic powder

$\frac{3}{4}$ C. oats

$\frac{1}{2}$ t. salt

$\frac{1}{8}$ t. black pepper

$\frac{1}{2}$ t. chopped pecans

2T. paprika

1T. chili powder

1t. red pepper flakes

Combine all ingredients in food processor.
Form into a log and freeze. Slice thinly and
fry.

Paparoni

Yield 30 slice

Pizza Sauce

Yield 4 cups

12-15 Vine Ripe medium tomatoes*

2T. Fresh Thyme*

2T. Onion powder

2T. Garlic powder

2t. salt

1t. pepper

1t. brown sugar

Basil*

Cut out the core of Tomato. Roast in the oven with olive oil, salt, and pepper. Put roasted tomatoes in saucepan. Cook until broken down. Add Thyme, Garlic powder, Onion powder, Salt & Pepper, and brown sugar. Simmer. Then blend. Garnish with Basil. *from school garden