

RECIPE OF THE YEAR – 2017

18 Years and Under – Class 2100 – Sticks Pizza*

Ingredients:

• All-purpose flour	2 cups	500 ml
• salt	½ tsp.	2 ml
• granulated sugar	¼ tsp.	1 ml
• dried sweet basil	½ tsp.	2 ml
• instant yeast	1 tbsp.	15 ml
• olive or cooking oil	1 ½ tbsp.	25 ml
• hot water	1 cup	250 ml
• all-purpose flour, approximately	½ cup	125 ml
• chopped pepperoni	2/3 cup	150 ml
• hard margarine, melted	2 tbsp.	30 ml
• garlic powder	¼ tsp.	1 ml

Directions:

1. Place the oven rack in the center position.
2. Grease the baking sheet.
3. Stir the first 5 ingredients together in a bowl. Pour in the cooking oil and hot water. Stir until the flour is combined.
4. Work in the second amount of flour until the dough is no longer sticky.
5. Turn out onto a lightly floured surface. Knead for about 5 minutes, adding more flour as needed and a bit of the chopped pepperoni, until all the pepperoni is mixed into the dough.
6. Invert the bowl over the dough. Let the dough rest for 10 minutes.
7. Roll out the dough to about ½ inch (12 mm) thick. Cut rows about 1 inch (2.5 cm) wide with a knife on a cutting board. Cut crosswise into 5 inch (12.5 cm) sticks.
8. Lay each stick on the baking sheet, about 2 inches (5 ml) apart. Cover with a tea towel.
9. Let rise in the oven, with the door closed and the oven light on, for 30 minutes.
10. Remove the baking sheet from the oven.
11. Turn the oven on to 375° (190° C).
12. Combine the melted margarine and garlic powder in a cup. Brush the sticks with the margarine mixture.
13. Bake in the oven for 20 minutes.
14. Use the oven mitts to remove the baking sheet from the oven
15. Arrange **3 sticks** on a small white plate, and share the rest with your family.

* Recipe complements of Jean Paré from *kids cook! Company's Coming* series