Black Magic Brownies **Yield: 1 – 8" x 8" pan**

Ingredients	*volume*	*pounds*	*grams*
Unsweetened Chocolate (melt)	½ cup + 2 ¼ tsp.	0.22 lb.	98 g.
Butter (melt)	¼ cup + 3 tbsp.	0.22 lb.	98 g.
Eggs (XL, room temp)	2 each	2 each	2 each
Granulated Sugar	1 ¼ cups + 2 tbsp.	0.60 lb.	270 g.
Sea Salt	½ tsp.	½ tsp.	½ tsp.
Vanilla Extract	1 tsp.	1 tsp.	1 tsp.
Pastry Flour	¾ cup + ½ tsp.	0.24 lb.	109 g.
Baking Powder	½ tsp.	½ tsp.	½ tsp.
Walnuts (optional)	½ cup + 2 tsp.	0.17 lb.	75 g.

For conventional ovens, preheat the oven to 350°F 20 minutes prior to baking.
For convection ovens, preheat the oven to 325°F 20 minutes prior to baking.

Directions:

1. Spray an 8" x 8" baking pan with non-stick spray.
2. In a double boiler, melt together the chocolate and butter over low heat or in a bowl in the microwave. Set aside to cool slightly.
3. In a separate container combine the pastry flour and baking powder.
4. In a mixing bowl, whisk the eggs, sugar, salt, and vanilla. Whisk vigorously for 1 minute until the mixture lightens in color and thickens.
5. Add the melted chocolate/butter mixture to the egg mixture and whisk to combine.
6. Sift in the dry mixture and fold using a rubber spatula.
7. If you are using walnuts, add them now.
8. Pour the batter into the prepared pan; carefully spread to corners of the pan in an even layer.
9. Bake for 36 to 40 minutes or until a toothpick inserted in the center is nearly clean.
10. Remove from the oven and cool on a cooling rack. Cut into 16 squares.

New York Pizza Dough **Yield: 2 dough balls**

Ingredients	*measured*	*weights*	*grams*
Water (room temp)	¾ cup + 3 tbsp. + 2 tsp.	0.50 lb.	227 g.
Instant Yeast	½ tsp.	½ tsp.	½ tsp.
All Purpose Flour	2 1/3 cups + 2 tbsp.	0.76 lb.	345 g.
Sea Salt	1 tsp.	1 tsp.	1 tsp.

Mixing the dough:

1. Add the water, instant yeast, and half of the flour. Combine thoroughly with a spoon, mixing until the batter is smooth.
2. Add the sea salt and remaining flour and mix with a spoon until the dough forms a shaggy mass.
3. Scrape the dough from the bowl and spoon and begin to knead. Knead the dough for 6 to 8 minutes.
4. Spray your mixing bowl with non-stick spray. Place the dough into the mixing bowl and cover with plastic.
5. Ferment the dough for 2 hours.
6. Lightly flour the work surface and turn the dough onto the surface. With a bench scraper, divide the dough into 2 equal size pieces. Form the pieces of dough into rounds, putting some tension into them. Place the rounds on a lightly oiled sheet tray, oil the tops of the dough balls and cover with plastic. Refrigerate overnight or up to 3 days before using.

Preheat the oven and baking stone to 500°F or hotter if possible at least 1 hour before baking. *Convection setting is not recommended for this.

Shaping the Pizzas:

1. The pizza dough is now ready to be shaped into disks. Lightly flour the surface of the worktable and the top of the dough. Press on the dough about ½" in from the edge of the disk, this will form a rim. Press down on the center to flatten it out.
2. Place the dough on top of your knuckles with your fingertips turned down, and slowly pull your hand away from each other to stretch the dough. Make sure your knuckles are not in the center of the dough, or it will thin out the center too much.
3. Make sure you're turning the dough as you're stretching it and keep stretching the dough until it is 10 to 12 inches across.
4. On a cardboard round, sprinkle the surface with cornmeal and place the pizza dough onto the prepared round. Reshape the round if necessary.

Topping the Pizza:

1. Spoon 4 ounces of the New York tomato sauce onto the surface of the pizza dough and spread out to ½ inch of the edge of the dough.
2. Top with 1 cup of your favorite cheese.
3. Add your favorite toppings.

Baking the Pizza:

1. Once you have your pizza topped, shake the cardboard round to make sure the dough is not sticking. If the dough is sticking, gently lift it up and sprinkle the board with cornmeal.
2. Slide the pizza onto the peel that has been sprinkled with cornmeal.
3. Place the peel with the pizza onto the baking stone and slide it onto the stone.
4. Bake for 10 to 12 minutes and turn the pizza if necessary. Continue baking the pizza until the center is bubbly and the crust is golden brown on the bottom.
5. Using the peel remove the pizza from the oven and place on the cardboard round and cool for 4 to 5 minutes before cutting to allow the cheese to set up.
6. Cut the pizza with a pizza cutter into 6 to 8 pieces and enjoy.
7. Any leftover pizza can be refrigerated or frozen.

Baking Times:

- Baking Stone (500(F) 11-12 minutes
- Pizza Screen (500(F) 10-11 minutes
- Wood Fired Oven (600(F) 1 ½ - 2 minutes

New York Pizza Sauce **Yield: approx. 8 – ½ cup portions**

Ingredients	*volume*	*pounds*	*grams*
Olive Oil	¼ cup	0.10 lb.	45 g.
Onion (chopped)	¼ cup	0.06 lb.	27 g.
Garlic (chopped fine)	1 tbsp.	1 tbsp.	1 tbsp.
Crushed Tomato (canned)	3 ¼ cups	1.75 lb.	795 g.
Oregano (dried)	1 tsp.	1 tsp.	1 tsp.
Basil (dried)	2 tsp.	2 tsp.	2 tsp.
Sea Salt	½ tsp.	½ tsp.	½ tsp.
Black Pepper	¼ tsp.	¼ tsp.	¼ tsp.

Directions:

1. In a saucepan sauté the onions in olive oil over medium heat until the onions become translucent 6 to 8 minutes.
2. Add the chopped garlic to the saucepan and cook for 1 minute. Add the tomato, oregano, basil, sea salt, and black pepper.
3. Bring the sauce to a simmer and cook for 10 to 15 minutes. The sauce should thicken.
4. Remove the sauce from the heat and cool before the next step.
5. Once the sauce has cooled, place the sauce in a food processor or blender and blend until smooth.
6. Adjust the seasoning to taste. Cool and store in an airtight container in the refrigerator until needed. The sauce can be stored for 1 week in the refrigerator or 3 months in the freezer. Thaw in the refrigerator before using, if frozen.