

Pizza

1. Wash your hands well
2. Open all ingredients and line an **inverted** baking sheet with foil.
 - a. The inversion helps ensure maximum heat contact with the dough (vs. having an added depth for heat to go through inside the baking sheet)
 - b. **Alternatives to baking sheet:** pizza stone or baking pan specifically for pizza
3. Spray the entire surface of the foil with cooking spray to 1) prevent the dough from sticking to the sheet and 2) make it easier to remove the pizza after baking
4. Pre-heat oven to **475°F** and set the oven rack to middle-low position in the oven to moderate the rate of browning
5. Flour a clean counter and your hands. With **clean & floured** hands:
 - a. Flatten dough into a disk using your palm on the floured counter
 - b. Stretch your pizza dough, then roll it out using a rolling pin to **~12" diameter OR your preferred crust thickness** into a circle or rectangle (whichever shape you prefer) on your inverted baking sheet. *This is so you don't have to transfer it later after topping the dough 😊.*
6. Top the dough evenly starting with 2 Tbsp of Olive Oil or Vegetable across the crust and entire surface area of the dough. The oil 1) evens the heat transfer across the crust to moderate the rate of burning and 2) adds flavor.
 - **Don't overload on toppings!** This so the dough can expand during baking, making a good chew and good taste of toppings after baking. Start with 4 Tbsp. of Tomato Sauce, then top with meat, veggies, and cheese to your liking.
7. Bake until golden **~20 minutes** (turn baking sheet ~10 minutes in for even baking).
 - **Monitor your pizza for doneness (e.g. crispy golden dough, melted cheese) since baking times can vary based on different oven types.**
8. Cool pizza for **~10 minutes** for good eating temperature and flavor

Salad

1. Whisk salt, pepper, and vinegar together in a small bowl first to incorporate easily
2. Slowly drizzle in the oil and whisk to break the vinegar into small droplets (this delays the separation of oil and vinegar – it's an emulsion after all!)
 - **Alternatives to whisking:** blending in a blender or food processor or shaking by hand in a closed container
3. Set vinaigrette aside until your ready to toss the salad
4. Toss the vinaigrette together with the **dry** greens
 - Any greens that you use should be **completely dry** so the vinaigrette can fully adhere to the greens (vs. slide off due to repulsion of water and oil)

Cookies 🍪

1. Line two baking sheets with parchment paper and pre-heat the oven to **350°F**
2. In **Bowl #1 (Wet Ingredients)**, beat **room temperature** Butter and **both** White and Brown Sugars together using a hand mixer on medium speed for even incorporation of air (“creaming”).
 - Room temperature butter makes it easier to work with here.
3. Beat in vanilla and eggs.
 - **Wash your hands well after handling eggs to prevent cross-contamination in the kitchen.**
4. In **Bowl #2 (Dry Ingredients)**, whisk the flour, baking **soda (not powder)**, and salt together.
 - Baking Soda reacts with the acid in the Brown Sugar to leaven the cookies in this recipe.
5. In batches, slowly mix the DRY ingredient mixture into the WET ingredient mixture until the DRY mixture is fully combined with the WET mixture.
 - **Do NOT eat raw cookie dough due to raw flour and raw eggs in this recipe.**
6. Stir in chocolate chips with a spatula
7. If your dough is a little loose, chill the dough for 20-30 minutes to solidify the dough and make uniform dough balls. Otherwise, roll cookie dough into equal-sized dough balls for even baking using a spoon, ice cream scoop, or disher.
8. Place cookie dough balls onto a baking sheet **~2-3 inches apart** to 1) maximize heat contact with the dough and 2) give each cookie enough room to spread without sticking to the neighboring cookies
9. Bake for **18-19** minutes at **350°F**
 - **Like with baking pizza, monitor your cookies for doneness (e.g. cooked center, light golden brown top and edges) since baking times can vary based on different oven types.**
10. Leave cookies on their baking sheets to cool for **~10 minutes** before tasting and transferring them to a wire rack for final cooling.
11. Store cookies in an airtight container