ANGER'S REAL PIZZA

This cheese pizza is
LOADED WITH VEGGIES!
You wouldn't know it because YOU'RE NOT SUPPOSED TO!

INGREDIENTS:

HEARTY VEGETABLE PIZZA SAUCE

3 1/2 cups (28 oz.) organic tomato puree
1/4 cup sun dried tomatoes in oil
1 chopped garlic
4 oz. chopped onion
1 whole zucchini chopped
2 whole carrots chopped
2 tspns salt
2 tspns oregano
1/4 tspn crushed red pepper

PIZZA DOUGH

4 cups all-purpose flour
2 (1/4 oz.) packets active dry yeast
1/4 cup olive oil
2 tablespoons sugar
2 teaspoons coarse salt

MOZZARELLA CHEESE

1 cup shredded mozzarella cheese

DIRECTIONS:

MAKE YOUR SAUCE: 1) Heat ingredients [in the green box] in a pan for 10 minutes. 2) Add the rest of your sauce ingredients together in a pot and blend smooth with a hand blender (or in your kitchen blender). 3) Cook on low heat for 45 minutes.

MAKE YOUR DOUGH: 1) Put 1 1/2 cups of warm water in a large bowl, add both packets of yeast and let stand for 5 minutes (until it gets foamy) 2) Whisk your oil, sugar and salt into your yeast water. 3) Add your flour and stir with a spoon until it forms into a sticky dough. 4) Transfer your dough into an oiled bowl and coat the surface with more oil. 5) Cover and set aside at room temperature for 1 hour. 6) Turn out dough onto a lightly floured work area and knead a few times before using.

BUILD & BAKE: 1) Spread your dough out evenly on a lightly oiled pizza pan or baking sheet. 2) Smother the surface of your dough evenly with sauce. The saucier the better. 3) Smother the top with mozzarella cheese. The cheesier the better. 4) Bake at 475° for 12–15 minutes or until it looks perfectly awesome.

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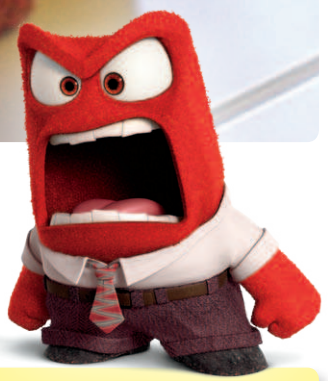
The following recipe is meant to be prepared by an adult. Children should help ONLY under close supervision.

Red Velvet ANGER CONTROL CAKES



INGREDIENTS:

RED VELVET CAKE

2 1/2 cups unbleached all-purpose flour
1 1/2 cups organic sugar
1 teaspoon baking soda
1 teaspoon sea salt
1 teaspoon cocoa powder
1 1/2 cups safflower oil
1 cup organic buttermilk, room temperature
2 organic eggs
2 tablespoons red food coloring
1 teaspoon white vinegar
1 teaspoon vanilla extract

CREAM CHEESE FROSTING

2 sticks softened butter
2 cups (16 oz.) softened cream cheese
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar

DIRECTIONS:

MAKE YOUR CUPCAKES: 1) In a bowl, whisk together: flour, sugar, sea salt, baking soda and cocoa. 2) In a larger mixing bowl, use a hand mixer to beat together: buttermilk, eggs, safflower oil, food coloring, vanilla and vinegar. 3) Add dry ingredients to wet ingredients in your large mixing bowl and blend together until smoothly combined. 4) Line 12-cup muffins pans with cupcake papers. 5) Pour batter evenly into your cupcake papers to about 2/3 full. 6) Bake in oven at 350° for 20 minutes or until fully cooked. 7) Remove from oven and let cool for 30 minutes.

MAKE YOUR FROSTING: 1) In a large mixing bowl, combine butter and cream cheese and beat together until smooth. 2) Add sugar and vanilla and beat with hand mixer until frosting becomes fluffy and light.

FROST & SERVE: 1) Remove cupcakes from pan and place on a serving tray. 2) Transfer all your frosting to a ziploc bag, cut 1/4 inch off one bottom corner of your bag and pipe your frosting onto your cupcakes as desired.

Guaranteed to stop Anger... Until the last capcake...

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