

Pizza



Day 1 Part 1:

Dough Ingredients

- 1 Cup warm water (105°-115°F)
- 2¼ teaspoons Yeast
- 1 teaspoon sugar
- 2 tablespoons vegetable oil
- 1 teaspoon salt
- 3 cups flour (Almost, use only 1 cup at a time)

Directions

_____ In a large bowl, combine the water, sugar and the yeast. Let them stand for 5 minutes.

_____ Stir in the oil and salt with a wooden spoon.

_____ Gradually add the flour 1 cup at a time until dough forms a ball that leaves the sides of the bowl. (You might not use all of the flour)

_____ Turn the dough out onto a floured surface and knead it for 8-10 minutes, adding flour as needed to prevent the dough from sticking to your hands and to the work surface. The dough is kneaded enough when it feels smooth and elastic.

_____ Roll the dough out into a circle/rectangle (using the rolling pin) that will fit your pizza pan. Spray the pan with cooking spray and place the circle of dough on the pan. Spray the top of the pizza dough lightly to coat it. Leave the dough out on your counter to rise.

Day 2:

Ingredients:

1 c. Pizza sauce

1 1/2 c. Cheese

Directions

_____ Preheat oven to 450°

_____ Lightly pat down your dough so it stretches to the edges of the pan.

_____ Spread enough sauce on dough to coat lightly.

_____ Top with your toppings and cheese.

_____ Bake on lower shelf for 25 minutes.

_____ Remove from oven and set on cooling rack for 5 minutes.

Enjoy!