PIZZA  
Yield: One Medium Pizza

Ingredients:  
-2 ½ c. flour   
-1 T. Sugar  
-1 T. dry yeast   
-½ tsp. salt   
-1 c. comfortably hot water   
-2 T. oil

Directions:

1. Preheat oven to 450° F.   
2. Lightly grease pizza pan.   
3. In a large mixing bowl, mix ½ c. flour, sugar, yeast, and salt.   
4. Add water and oil, mix well with whisk until yeast is dissolved.   
5. Let stand for 1 minute.  
6. Add remaining flour as needed to make a soft dough.   
7. On a slightly floured surface, knead for 5 minutes.  
8. Let dough rest for 5 minutes.   
9. Roll out dough on greased pizza pan until about ¼ inch thick.   
10. Bake for 4 minutes, just until puffed, not brown.   
11. Spread dough with sauce and toppings.   
12. Bake for 10-12 minutes or until golden brown.