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.