

Homemade Pizza

Ingredients:

Dough

1 pkg. active dry yeast (2 $\frac{1}{4}$ tsp.)
1 cup warm water
1 tsp. salt
1 tsp. sugar
2 $\frac{1}{2}$ - 3 cups flour
3 T. vegetable oil

Sauce

1 cup tomato sauce
 $\frac{1}{2}$ tsp. oregano
 $\frac{1}{4}$ tsp. garlic
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{2}$ tsp. basil

Mozzarella Cheese
Toppings of choice

Directions:

Day 1

1. Preheat oven to 425 degrees, and grease a pizza pan.
2. Using a liquid measuring cup, dissolve yeast into warm water. Add sugar and salt. (let sit for 5 minutes)
3. Then add oil and mix thoroughly.
4. Measure the flour in a medium bowl, and add the liquid ingredients to the flour. Stir well until there are no lumps.
5. Take the dough out of the bowl, put a small amount of flour on the counter and knead the dough for about 5 minutes.
6. Put it back in a bowl and allow it to rise/rest for about 10 minutes.
7. Spread the dough out onto a greased pan, making sure to leave edges thicker than the middle. Poke dough with fork, so it does not puff.
8. Bake for about 8-10 minutes, or until dough turns slightly brown.
9. Cover dough with saran wrap.

Day 2

1. Preheat oven to 425 degrees.
2. Mix all of the ingredients for the sauce in a medium sized bowl.
3. Spread sauce on pizza crust evenly leaving about 1/2 -1 inch left plain around the edges.
4. Add desired amount of cheese and toppings of choice.
5. Bake for 12-15 minutes, until cheese is melted.