

# Pizza

## Ingredients:

- 1 packet of pizza yeast (1/4 oz. active dry yeast)
- 1 tsp. sugar
- 3/4 c. warm water (110-115 degrees)
- 2 1/2 c. all purpose flour
- 1 1/2 Tbsp. oil
- 3/4 tsp. salt

1. Combine flour, salt, sugar, oil and yeast in a bowl.
2. Stir in water a little at a time. If it stays too sticky, sprinkle in a little more flour.
3. Knead dough until the mix forms a ball and the sides of the bowl are clean.
4. Allow dough to rest.
5. Preheat oven to 425 degrees.
6. Grease pizza pan and coat with flour.
7. Roll out the dough.
8. Starting with the sauce, put on the rest of the toppings.
9. Finish with cheese and place pepperoni on top to make it crisp.
10. Bake for 15 minutes.

Enjoy!