

## Pizza

### Crust

- $\frac{3}{4}$  cup warm tap water (115-120)
- 2 tsp. yeast
- 2-3 cups flour
- 1 teaspoon salt

### Topping

- $\frac{1}{2}$  cup marinara sauce
- 1  $\frac{1}{2}$  cups mozzarella cheese

1. In a bowl, dissolve yeast in warm water. Stir to dissolve.
2. Add salt and 1 cup of flour. stir until flour is moistened
3. Add oil, stirring until it is completely blended in. add second cup of flour. Mix until dough becomes a soft mass
4. Continue to add flour until dough ball forms and is not sticky.
5. Put dough ball in greased bowl turn to coat ball, place in warm place
6. Put warm towel over bowl
7. dough will rise for 20 minutes
8. Roll out dough and top with sauce and mozzarella cheese
9. Cook at 400 for 20 minute

### Pizza sauce

- 1 cup tomato sauce (8 oz. can)
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon oregano
- $\frac{1}{4}$  teaspoon garlic salt
- 1 cup cheddar cheese
- 1 cup mozzarella cheese
- Pepperoni or other pizza toppings

1. Mix sauce ingredients in a saucepan.
2. Grease a pizza pan. Place dough on the pizza pan and pat into a circle, making a thick 1 inch edge
3. Pour pizza sauce onto the dough. sprinkle chesses on top of sauce
4. Bake 20-25 minutes at 400 degrees. cut pizza into wedges and serve hot