

Pizza Dough

Makes 1 (14 inch) thick crust pizza
or 2 (12 inch) thin crust pizzas

Ingredients:

750 – 850 mL	flour
22 mL	quick rise yeast
3 mL	salt
250 mL	water
30 mL	olive oil or vegetable oil
125 mL	tomato sauce
2-5 mL	each selected herbs and spices (basil, oregano, rosemary)
375 mL	grated mozzarella cheese
	Selected toppings



Note: Cook meat (bacon, ground meat, sausage) over medium heat in a frying pan. Cool leftover grease, pour into a layer of paper towels, and discard in garbage.

Method:

1. Preheat oven to 400 F.
2. In large bowl, combine 500 mL flour, yeast and salt.
3. In a small pot, heat water and oil over medium heat until thermometer reads 105-115 F.
4. Stir in liquids into dry mixture. Stir in remaining flour to make soft dough.
5. Knead on lightly floured surface until smooth and elastic, about 4 – 6 minutes.
6. Cover; let rest on floured surface for **10** minutes. Prepare sauce and toppings.
7. Lightly oil pizza pan. Shape dough into smooth ball. Roll to desired shape.
8. Top pizza as desired. Bake for 20 – 30 minutes or until done (golden brown on bottom). Baking time depends on size and thickness of crust and selected toppings.