Pizza Dough

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

<u>Ingredients:</u>

750 - 850 mL flour

22 mL quick rise yeast

3 mL salt 250 mL water

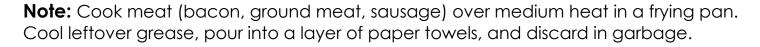
30 mL olive oil or vegetable oil

125 mL tomato sauce

2-5 mL each selected herbs and spices (basil, oregano, rosemary)

375 mL grated mozzarella cheese

Selected toppings



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.