



Recipe Name: Homemade Pizza

- 2 ½ Cups flour
- 1 teaspoon Salt
- 1 Cup warm water
- 1 Tablespoon yeast
- 1 Tablespoon Italian seasoning or to taste, optional
- 1 Tablespoon oil



pizza topping ideas:

- Spaghetti sauce
- mozzarella cheese, shredded
- pepperoni slices
- ham slices or Canadian bacon
- pineapple chunks
- pepper slices
- sliced mushrooms
- sliced olives



Dissolve yeast in warm water and add a dash of sugar. Meanwhile, in mixing bowl add flour, salt, oil and Italian seasoning. When yeast is bubbly and ready pour into flour mixture and blend. Form into a ball and place in a oiled bowl. Let rise 30-60 minutes. Roll out or stretch pizza into a pizza pan. Spread sauce over pizza crust, sprinkle with cheese and toppings desired. Bake at 450 degrees for 10-15 minutes.



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