Pizza Recipe

This dough recipe makes 1 large or 2 small pizzas

**In a mixing bowl:**

Add 1 cup of warm water

1 package of dry yeast

½ tablespoon sugar

½ cup of bread flour

Stir well and set timer for 20 minutes

**After 20 minutes:**

Add 2 tablespoons of olive oil

1 ½ teaspoons of salt

2 cups of flour – stir with a wooden spoon until it is together enough to turn out on to a lightly floured work surface.

Knead dough for 10 minutes, while adding a little flour at a time, to produce a soft, elastic and slightly sticky dough. Do not add too much flour, just enough to keep it from sticking to the work surface. Cover with a clean kitchen towel for at least 2 hours until it doubles its size. Divide and place in zip loc bag and place in refrigerator

When ready to use, remove from the refrigerator and let dough come to room temperature before making your crust.

**Pizza sauce**:

Place in a medium saucepan and cook over medium/low heat for 20 minutes

1 can of tomato sauce (14 oz.)

1 tablespoon of canola or olive oil

2 teaspoons of minced garlic

¼ teaspoon of salt

½ teaspoon of black pepper

1 tablespoon of Italian seasoning blend

**Day 2**

Preheat oven to 400 degrees

Cut dough into 2 equal parts – make into a circle shape

Using a rolling pin, roll the dough so that it will fin our your pizza pan, dust the bottom of your dough with corn meal

Spray the pan with cooking spray

Top with sauce

Add cheese and toppings

Bake 15 to 20 minutes until the crust is lightly browned or the cheese is bubbly.