

Traditional Pizza Dough

Ingredients:

2 $\frac{3}{4}$ cups flour

1 tsp salt

1 tsp active dry yeast

1 tsp sugar

About $\frac{3}{4}$ cup warm water (110F)

1 tbsp olive oil

Preparation:

In a small bowl, combine yeast, sugar and $\frac{1}{4}$ cup water; leave until frothy. Add yeast liquid to flour with remaining water and oil. Mix to a soft dough; until smooth. Place in greased bowl; cover with plastic wrap. Let rise in a warm place 45 minutes or until doubled in size. Note: If you turn on the light in an unheated oven this will create the perfect temperature to raise the dough.

Preheat oven to 425 degrees F.

Punch down dough and knead briefly. Divide into 4 pieces. Press the dough into mini size pizza's using your knuckles; pushing out from the center. Place on an oiled cookie sheet.

Spread store bought or homemade pizza sauce on each pizza. Now each household member can top their pizza with their favorite ingredients.

Popular toppings ideas:

- Mozzarella cheese
- Pepperoni
- Sausage
- Onions
- Mushrooms
- Olives
- Peppers
- Ham
- Pineapple

Bake 8-12 minutes or to desired doneness.

Note: You can also use hoagie buns, flour tortillas or store bought 'Boboli' crusts to make your personal pizzas. Adjust baking time as needed.

