

Homemade Pizza

Crust:

8 oz of water
½ tsp salt
2 T Olive Oil
3 cups of flour
1½ tsp yeast

Pizza toppings:

Tomato Sauce
Seasonings of your choice (oregano and garlic)
Toppings of your choice (pepperoni, mushrooms, black olives)

Pour the ingredients for the crust in the order listed into a bread machine. Set it to dough setting and press start. Watch the dough to make sure it forms a pliable ball. If it looks too watery, add more flour. If it is too dry, add a little more water.

After the dough setting is complete, set your oven for 400 degrees. Press the dough into a greased pizza pan or cookie sheet. Spread with tomato sauce, seasonings, and add your favorite toppings.

Bake for 20 minutes. Allow it to sit for just a minute before slicing.

Caraline Robinson Anderson County Junior - Main Dish