

## Pizza, Pizza!



### Ingredients

#### Pizza Dough

- 2 ¼ cup AP or Hi gluten or bread flour
- 2 ¼ teaspoons instant yeast (Optional, Leave out for crispy crust)
- 1 teaspoon sugar (Optional, it makes the yeast active)
- 1 teaspoon kosher salt
- 2/3 cups warm water
- 3 Tablespoons olive oil

#### Pizza Sauce

- 1 - 12 ounce can of tomato sauce or tomato puree
- 1 Tablespoon dried Italian Seasoning or Herbs de Provence
- 1 teaspoon granulated garlic
- 1 teaspoon granulated onion

### Method

#### Pizza Dough

Mix the dry ingredients, combine the water and oil together, add to the dry ingredients.

Knead for 10 minutes in a mixer or 15 minutes by hand, until the dough is smooth and elastic.

Let the dough rest for 5 minutes.

Split the dough ball, cover one and set it aside.

Roll the dough out to desired shape and size, top with desired sauce and toppings.

Bake in a 450°F oven for 10 – 15 minutes or until the cheese and toppings are golden and bubbling.

Remove, slice and enjoy!

#### Pizza Sauce

Mix it all together and you have a delicious pizza sauce!

#### Suggested Toppings

Pepperoni, mushroom caramelized onion and goat cheese, marinated artichoke hearts, roasted peppers, sun dried tomatoes, shrimp and black olives...whatever your heart desires!