Cheese Pizza

Crust

1 Tsp. plus ½ tsp. dry yeast

2 Tbs. warm water

2 ½ cups-3 cups all-purpose flour

1 ½ tsp. salt

¼ tsp. garlic powder

1 Tbs. sugar

1 cup warm water

2 Tbs. vegetable oil

Directions

1. Soften yeast in 2 Tbs. warm water
2. In mixing bowl, combine 3 ½ cups all-purpose flour, salt, garlic powder, and sugar
3. Add the 1 cup warm water, oil and dissolved yeast
4. Stir the mixture until it is sticky dough. Add more flour until a soft dough is formed.
5. Knead dough until it is smooth and elastic.
6. Let rest for 30 minutes.

Topping

¾ cups pizza sauce

3 cups grated Mozzarella cheese

*Optional:*

Pepperoni slices

Green pepper

Onion

Black olives

Directions

1. Preheat oven to 425 degrees F.
2. Using rolling pin, roll crust into size needs for pizza
3. Bake crust for 7 minutes. Remove from oven.
4. Brush with pizza sauce. Sprinkle cheese or any other ingredients on top.
5. Bake for 3-4 minutes
6. Remove from oven. Allow to rest for a few minutes before cutting.