

party, halloween, oven, italian, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Pizza

Date added: 2020/10/03

Ingredients

Crust

- 1 TBS rapid rise yeast
- 1 tsp white sugar
- 1 cup warm water (120-130°F)
- 2½ cup bread or all purpose flour
- 2 TBS olive oil
- 1 tsp salt
- 1 TBS Italian herb blend

Toppings

- Low moisture mozzarella cheese
- Sauce
 - 1 - 24oz can pasta sauce
 - 1 - 6oz can tomato paste
- Your choice of toppings
 - Italian sausage
 - green pepper
 - jalapeno
 - black olive
 - onion
 - pepperoni

Method

1. Add all dry crust ingredients to a large bowl, combine olive oil to warm water then pour over dry ingredients
2. Use wooden spoon and stir until a shaggy dough forms, turn out onto counter and kneed until you get a smooth dough (2-4 minutes)
3. Set aside and let rest for 10 minutes

Notes

Inspired by: <https://www.allrecipes.com/recipe/20171/quick-and-easy-pizza-crust/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

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