

Pizza Crust

Mix 1 c. flour with 1T sugar, 1t. salt, and 1 package or 2 1/4t yeast in a large bowl. Add 3T. of olive oil and 1 c. warm (120F-130F) water. Mix with electric mixer for a few minutes until smooth batter. Add another 1-2 cups of flour until the dough is soft and leaves the sides of the bowl. Turn onto a lightly floured board and knead, then lightly grease (olive oil, or other oil) the board and knead for about 5 minutes. Let it rest for about 30 minutes. Roll into 2 balls. Let rest, covered, another 30 minutes. Roll out into pizza crusts and bake them for about 7 minutes at 425F. I bake my pizza crusts on a cast iron tortilla skillet! It is the perfect size for medium pizzas! You can either roll it out onto a round pan, or use a baking stone. You want it just starting to turn brown. Remove from oven and add toppings (below) and bake for another 10-15 minutes.

Pizza Toppings

- Pizza sauce—You can either use store bought or you can make your own: 16 oz tomato sauce seasoned with basil, oregano, marjoram, onion powder, Worstershire sauce, and garlic, simmered for 30 minutes to blend flavors)--spread on the crust. If it is too thin, add a can of tomato paste to it.
- about 2c. or 1/2lb of grated **cheese** (mozzarella, monterey jack, or provolone)--spread on top of the sauce.
- **Other toppings**--including your choice of any of the following--pepperoni slices, cooked bacon, cooked sausage, peppers, red peppers, onions, mushrooms, pineapple pieces, walnuts, spinach, fresh basil leaves, cooked chicken, etc. When I was just in Prague, Czech Republic last March visiting Rachel we had take out pizza Prague style. :-) It was so great! I make my own "Prague pizza" all the time now...we had pizza with fresh basil, walnuts, bacon, and spinach on it.
- Use your imagination. The variations of pizza toppings are endless.

Another option...make one pizza crust for each in the family, and let them decorate it (this is fun for birthday parties)