

Pizza on the Homestead

Ingredients

- 1 1/2 Cups Warm Water
- 1 Tbsp Yeast
dissolve until active
- 1 Tbsp Sugar
- 1 Tbsp Salt
- 1 Tbsp Olive Oil
- 4 Cups Flour

The Mixing

For pizza dough, combine yeast and warm water in a bowl. Set aside until starting to foam (10-12 minutes). Add remaining ingredients and mix with dough hook until soft ball forms (about 5 minutes). Put in a sprayed bowl, cover, and raise for 1 hour.

The Topping

Spread and stretch dough with hands onto a rectangle or circle baking stone. A double batch can make 3 large pizza crusts.

Top crust with sauce, mozzarella cheese, and all of your favorite toppings.

The Baking

You can make a thin crust or a thicker crust. Just adjust cooking times as needed.

Bake at 425 degrees for about 15-25 minutes or until crust is a dark golden brown.