

# Quick Pizza Dough

## Ingredients

2 - 2 ¼ cups all-purpose flour  
1 package fast acting yeast (2 ¼ tsp.)  
½ teaspoon sugar  
⅔ cup water  
2 tablespoons vegetable oil  
½ teaspoon salt



## Directions

1. In a large bowl mix ¾ cup flour, yeast, sugar, and hot water (130 °F).
2. Stir in the oil, 1 ¼ cups flour and salt. Stir the mixture until it forms a dough.
3. Knead the dough on a floured surface for 5 to 10 minutes, incorporating as much of the remaining ¼ cup flour as necessary to prevent the dough from sticking. The dough should be smooth and elastic when finished.
4. Put the dough in an oiled bowl and turn to coat it with the oil. Cover. Let the dough rise 15 to 30 minutes, or until double in bulk, and punch it down.

(over for pizza recipe)

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# Perfect Pizza



## Ingredients/ Toppings

1 cup pizza sauce  
3 cups cheese (mozzarella is most common)

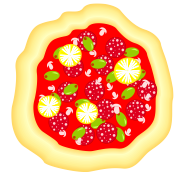
Banana peppers  
Bell peppers  
Black olives  
Canadian bacon  
Chicken (cooked)  
Ham (cooked)  
Hamburger (cooked)  
Mushrooms  
Onion  
Pepperoni  
Pineapple  
Sausage (cooked)



## Directions

1. To form the crust, generously flour the work surface. Flour your hands and scrape the dough from the bowl. Sprinkle a little flour over the dough.
2. Form a fist and begin to press the dough in a circle (about ½-inch in from the edge of the dough) with the middle joints of your fingers (as though knocking on a door). Pull gently with your other hand on the edge of the dough, opposite where the dough is being pressed. Continue around the crust two or three times in this manner to flatten and widen it.
3. Place crust on greased pizza pan.
4. Spread pizza sauce evenly over the surface of the crust.
5. Layer 2 cups of shredded cheese over the sauce, creating an evenly distributed bed of cheese on which to arrange your toppings.
6. Add toppings (use suggestions from list provided, or add your own). Naturally, the more kinds of toppings you use, the smaller the quantities of each you will want to add to the pizza.
7. Top with the additional cup of cheese if desired.
8. Bake in oven pre-heated to 400 °F approximately 20 min.

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