

Dinah's Kitchen

Pizza

Ingredients:

- 1/2 package active dry yeast
- 1 1/4 cups lukewarm water
- 2 tablespoons Oil
- 3 1/2 cups all-purpose flour
- 1 teaspoon salt

In large bowl, stir together yeast, water and oil. Stir in flour and salt. With hands, work together all the ingredients until the dough holds its shape.

Turn dough onto a floured work surface and knead until smooth and elastic, about 10 minutes

Or in food processor, first mix all except flour and salt until mixed and then add flour and salt and process about 30 seconds.

Put dough into clean wet bowl, cover loosely with plastic wrap and let rise in warm place until doubled in size.

Divide into 2 equal balls, or 4 small balls.

Work into 1/4 inch thick crusts.

Top with favorite sauces, vegetables, cheeses, etc.

Bake 425* about 10 minutes.