PIZZA

DOUGH INGREDIENTS

1 PKG. YEAST

1 C. WARM WATER

½ t. SALT

1 T. SUGAR

1 T. OIL

3 C. FLOUR (APPROXIMATELY)

TOPPINGS

1/2 C. SAUCE

1-cup SHREDDED MOZZARELLA CHEESE

PEPPERONI (IF DESIRED)

DIRECTIONS

DAY 1:

1. MEASURE 1 C. WARM WATER AND PUT IN LARGE BOWL.
2. ADD YEAST, SALT, SUGAR AND OIL. AFTER YEAST SOFTENS, STIR INGREDIENTS WITH A WOODEN SPOON.
3. ADD 2 C. FLOUR AND MIX WELL WITH A WOODEN SPOON, 1 cup at a time
4. Place 3rd cup on wax paper and **GRADUALLY** ADD THE 3RD C. OF FLOUR AS NEEDED UNTIL THE DOUGH IS NO LONGER STICKY.
5. PUT DOUGH ON A FLOURED CUTTING BOARD AND KNEAD FOR 15 MINUTES.
6. PLACE DOUGH IN A LIGHTLY OILED CONTAINER, TURN DOUGH TO COAT WITH OIL, AND THEN LABLE AND STORE IN THE REFRIGERATOR OVERNIGHT.

DAY 2:

1. SPRAY PIZZA PAN WITH NON-STICK COOKING SPRAY.
2. PUNCH DOWN DOUGH, PLACE ON PAN AND SHAPE TO FIT THE PIZZA PAN.
3. TOP WITH SAUCE, THEN CHEESE, AND PEPPERONI (IF DESIRED).
4. COVER PIZZA WELL WITH PLASTIC WRAP, USE LABLE FROM DAY BEFORE AND FREEZE OVERNIGHT.

DAY 3:

1. PREHEAT OVEN TO 400 DEGREES.
2. BAKE FOR 15-20 MINUTES OR UNTIL CHEESE IS BUBBLY.
3. LET COOL SLIGHTLY, AND THEN CUT WITH PIZZA CUTTER.
4. ENJOY!!

\*\*KNEADING: Fold dough towards you, push away with the palms of your hands, ¼ turn. Repeat until smooth and elastic.