

Homemade Pizza (CPK)

Ingredients

1 pack	Yeast
2 cups+2 tsp	Warm water
2 cups	Bread flour
3 cups	Wheat flour
2 tbsp+4 tsp	Honey
2 tsp	Salt
2 tbsp	Olive oil
1 jar	Tomato sauce
-	Cheese(s) of choice

Preparation

1. Dump dry ingredients, honey and oil into mixing bowl.
2. Meanwhile mix yeast and warm water in a separate bowl. Mix carefully with fingers.
3. Dump yeast mixture into dry mixture and mix until dough forms.
4. Split into two balls and put in greased pan. Cover and let rise for 1-2 hours.
5. Roll out and add sauce and cheese.
6. Bake for 10 minutes at 425°F.

