

Pizza Crust — Quick and Easy

Modified, Based on: <https://www.allrecipes.com/recipe/20171/quick-and-easy-pizza-crust/>

Serves: 8

Total Time: 45 min

3 T unsalted butter
1/4 oz yeast (approx 1 T)
1 t sugar

1 c water (~100°)
2 1/2 c flour
1 t salt
2 T olive oil
1/2 c rolled oats (optional,
may require wated adjustment)

• toppings (sauce, cheese, etc.)

Preheat Oven: 450°

In medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy (approximately 10 minutes).

Stir in flour, salt, olive oil, and oats (if using). Beat until smooth. Let rest for approximately 5 minutes.

Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal.

Spread with desired toppings.

Bake in preheated oven for 15 to 20 minutes, or until golden brown.

Let baked pizza cool for 5 minutes before serving.