

Pizza Dough

Dissolve 1 pkg. dry yeast and 1 Tbs. sugar in 1 cup warm water (110 degrees F. - that is lukewarm).

Let sit until mixture is bubbly. (If it does not bubble, yeast is dead and it is not worth continuing. Too hot of water kills the yeast. Or improper storing.)

Add:

1/2 tsp. salt (Original recipe used 1 tsp.)

1 Tbs. olive oil

About 2 cups flour

Work flour in until it forms a soft dough. Amount of flour varies due to humidity differences.

Let dough rest 5 minutes. Spread onto greased pan. Add sauce and topping.

Bake at 400 degrees F. for between 12 - 25 minutes - depends on crust thickness and toppings. (Original recipe baked at 450 -475 degrees F.)

Note: One package yeast = 2 1/4 teaspoons = 1/4 ounce