

Homemade Pizza

Ingredients

- 1 package (1/4 ounce) active dry yeast
 - 1 teaspoon sugar
 - 1-1/4 cups warm water (110° to 115°)
 - 1/4 cup canola oil
 - 1 teaspoon salt
 - 3-1/2 to 4 cups all-purpose flour
 - 1 Tomato sliced
 - 1 can (15 ounces) pizza sauce
 - 3 teaspoons dried oregano
 - 1 teaspoon dried basil
 - Fresh basil leaves, whole to put on pizza
 - Fresh log of mozzarella cheese sliced 1/4" thick
-

Directions

- 1. In large bowl, dissolve yeast and sugar in water; let stand for 5 minutes. Add oil and salt. Stir in flour, 1 cup at a time, until a soft dough forms.

- 2. Turn onto a floured surface; knead until smooth and elastic, 2-3 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 45 minutes. Meanwhile, cook beef and onion over medium heat until beef is no longer pink, breaking meat into crumbles; drain.
- 3. Punch down dough; divide in half. Roll out pizza crust super thin 12-in. circles . Combine the tomato sauce, oregano and basil; spread over each crust. Sliced tomatoes, basil and cheese.
- 4. Bake at 500° for 6-8 minutes or until crust is lightly browned. If using pizza steel preheat oven with steel in it for 1 hour. I like to put on crust on steel for a couple minutes to pre cook it then take it out put toppings on it.