

30 Minute Pizza

Ingredients:

1 tsp yeast
½ c warm water
1 Tbs olive oil
½ tsp salt
½ tsp sugar
1 ¼ c flour

Directions:

- Preheat oven to 450*
- Measure ½ c warm water in glass measuring cup and pour into medium drinking glass or small bowl
- Add the yeast to the warm water, stir and let stand until it begins to bubble
- Add 1 Tbs olive oil , ½ tsp salt, and ½ tsp sugar to yeast water, stir and set aside
- In a medium bowl, measure 1 ¼ c flour
- Add the yeast/water mixture to the flour and stir until smooth
- Form the dough into a ball and divide it into 3 equal portions
- Generously flour a cutting board (one for each team member)
- Roll each part into a ball and pat it into a personal pizza (about 6 “ in diameter)
- Drizzle dough with olive oil and spread evenly
- Add enough sauce to cover center of the pizza, leaving the crust edge free of sauce
- Add desired toppings and sprinkle with mozzarella cheese
- Bake in 450* oven for about 10 min.
- Enjoy!

This recipe will make 3 personal or one medium pizza or can be doubled to make 2 medium or one large pizza.