

HOMEMADE PIZZA RECIPE

INGREDIENTS

2 1/2 cups flour

1 teaspoon salt

1 teaspoon sugar

1 pkg fast rise yeast

1 cup water (warm)

1 tablespoon oil

TOPPING

1/4 cup tomato sauce

1 teaspoon italian seasoning

1/2 teaspoon garlic powder

1/2 teaspoon salt

Dash of pepper

1 1/2 cups pepperoni slices

2 cup shredded cheese

3 tablespoons grated parmesan cheese

DIRECTIONS

In large bowl, mix first 4 ingredients.
Mix water and oil; add to flour mixture.
Turn onto floured surface; knead for 2 minutes.
Place in a greased bowl; turning to grease top.
Cover and let rise for 20 minutes.
Punch down; place on 12in, greased pizza pan.
Pat into a circle.

Topping: Mix first 5 ingredients and spread over crust.
Put a few pepperoni slices on top of sauce.
Sprinkle with 1/2 the cheese and 1/2 the parmesan.
Put the rest of the pepperoni on.
Repeat the cheese layer.
Bake at 400* for 20 minutes or until light brown.