**Home Made Pizza**

**Ingredients**

Crust

750 mL flour, all-purpose

14 mL yeast, instant, quick-rising

2 mL salt

250 mL very warm water

30 mL olive oil

Sauce

50 mL tomato sauce

5 mL oregano

5 mL basil

5 mL Italian seasoning

2-3 cloves garlic, minced

Toppings

1 pepperoni stick \*Bring “extras” from home

250 mL mozzarella cheese

1 vegetable (cut into small pieces)

1 slice ham (optional)

**Method**

Day 1

1. Preheat oven to 200° C.
2. Mix 500 mL flour, yeast and salt. Add very warm water and olive oil. Add enough remaining flour, about 250 mL to make a soft dough.
3. Knead on lightly floured surface until smooth and elastic (about 6 minutes).

Day 2

1. Cover, let rest in fridge overnight.
2. Oil baking sheet with olive oil.
3. Roll dough out and then put onto the baking sheet.
4. Top pizza as desired and bake in oven for 20-30 minutes. (Hint- Cheese should be placed last onto the pizza).