

Pizza

Do the lab prep. Preheat the oven to 400°F, and grease a 14" pizza pan.

1. **In a glass measuring cup:**
 - 225 ml warm water
 - 5 ml sugar [stir until thoroughly dissolved]
 - 15 ml yeast, sprinkle over top; let stand until it reacts
2. **Meanwhile stir together and set aside:**
 - 500 ml Flour
 - 1 ml Of other desired spices....dill, garlic, basil, oregano
 - 2 ml salt
3. When the yeast is ready and has started to react, add 30 ml oil; stir with a fork.
4. Slowly add this yeast mixture to the flour, mixing until the dough starts to form a ball.
6. Place the dough on a lightly floured counter and knead 5-8 minutes until the dough is smooth and shiny.
7. Roll out with a rolling pin into a circle about 1 cm. thick. Place on the greased pizza pan and fit the dough to the pan.
8. Top the crust with:
 - 125 ml sauce
 - meat/vegetables of choice
 - 250 of grated cheese
9. Bake 20-25 minutes, or until crust is brown when lifted with a metal spatula.
10. Cut and enjoy... UMMMMMM GOOD! *Please, DO NOT wrap hot pizza in saran wrap.*