

Homemade Pizza

Dough Ingredients

2 $\frac{3}{4}$ to 3 $\frac{1}{2}$ cups all purpose flour	1 tablespoon sugar
1 pkg. active dry yeast	1 $\frac{1}{2}$ tsp salt
$\frac{1}{4}$ cup warm water (105°F-115°F)	2 tablespoon margarine
1 cup warm milk (105°F-115°F)	

Pizza Ingredients

$\frac{1}{2}$ can (15 ounce) pizza sauce
2 cups mozzarella cheese
 $\frac{1}{2}$ pound topping of your choice

Dissolve yeast in bowl with warm water, warm milk, sugar, salt and margarine. Add 1 cup flour and beat on # 2 setting for 2 minutes with dough hook. Add $\frac{1}{2}$ cup flour and beat another 2 minutes on the #2 setting. Gradually add remaining flour (1- 1 $\frac{1}{2}$ cups).

Turn out on a floured counter top **KNEAD** for 5 minutes.

On a floured counter top roll out dough to fit into a 12" to 14" pizza pan or jelly roll pan.

GREASE pan with Pam. Place dough into pan and crimp edges. Spread with pizza sauce and top with cheese and topping. Cover with plastic wrap and allow dough to rise overnight in the refrigerator.

Preheat oven to 450° F. Bake uncovered for 15-20 minutes or until bottom of pizza crust is golden brown,