

## **AZZIP (Pam Keck)**

### **Super Easy Crust:**

3 c. flour  
2 t. baking powder  
1 t. salt  
1 c. milk  
¼ c. oil or Pam vegetable spray

Preheat oven to °425. Stir ingredients together until mixture leaves sides of bowl. Press dough together to make a ball and knead 10 times to make smooth. Divide dough in half and press into 2 sprayed pans (I use jelly roll pans, but round ones or even cookie sheets work fine). Top with tomato sauce (about 8 oz. per pan), sprinkle with ¾ t. each oregano and basil. Salt, pepper, and garlic to taste. Add toppings (see below) and bake 10 to 15 minutes or until it's done the way your family likes it.

### **Almost-As-Easy Crust:**

1 pkg. (1 T.) dry yeast  
1 c. warm water  
1 t. sugar  
1 t. salt  
2 T. oil  
2 ½ c. flour

Dissolve yeast in warm water. Stir in remaining ingredients and beat about 20 strokes. (It will be very sticky). Rest 5 to 10 minutes. (This transforms it into a pliable dough). Knead together just a couple times and press out onto greased or sprayed pan. Some like it very thin—others prefer thick. You can top and bake right away, but my family prefers the following method. Prick dough with fork and bake 7 to 10 minutes until golden brown. Then add toppings and rebake 7 to 15 minutes. Crust is crispier this way.

### **AZZIP Toppings:**

mozzarella cheese  
cheddar cheese  
jack cheese  
Parmesan cheese  
pepperoni  
sausage  
peppers  
mushrooms  
olives  
hamburger  
onions

“Homemade pizza never tastes like the “real thing” at your favorite pizza place, so David and the kids felt like they were getting second best when I made it from scratch. Melanie Moore suggested we call it

something different to eliminate the comparison problem. It's worked and everybody likes AZZIP (pizza spelled backwards)--as long as we don't pretend it's "real" pizza!"