

Pizza (Patti Keck)

Crust:

1 pkg. active dry yeast
1 t. sugar
3 T. oil
1 c. warm water
½ t. salt
3 to 3 ½ c. flour

Sauce:

2 8 oz. cans tomato sauce

1 t. Italian Seasoning
¼ t. onion powder
1 T. brown sugar

Preheat oven to °400. Dissolve yeast in warm water in large mixing bowl. Stir in sugar, salt, oil and 2 c. flour to make dough easy to handle. Turn dough onto lightly floured surface, knead until smooth, about 5 minutes. Place in greased bowl, turn greased side up. Cover; let rise in warm place 45 minutes. Dough is ready if an indentation remains when touched.

Mix ingredients, prepare pizza crusts by splitting dough into two portions, roll and spread out on pizza pans. Add sauce (half onto each crust). Sprinkle with sausage, hamburger, pepperoni, ham or whatever suits your taste. Sprinkle grated mozzarella cheese over top or a combination of mozzarella and cheddar cheese. Bake for about 20 minutes.