



# Pizza

Makes one 14-inch pizza

## Ingredients

### Crust

3 cups white gold bread flour  
1 tablespoon sugar  
2 teaspoons dry yeast  
1 -1  $\frac{1}{2}$  cups lukewarm water  
2 tablespoons extra virgin olive oil  
 $\frac{1}{2}$  teaspoon salt

### Topping

5 ounces (about 1 $\frac{1}{2}$  cups) mozzarella cheese, sliced  
2 tomatoes, sliced  
Fresh basil leaves, for garnish  
Salt and freshly ground pepper

## Preparation

1. Prepare the crust: In the bowl of an electric mixer, combine the flour, yeast, sugar, oil and 1 cup water. Mix on medium speed for 4 minutes, until easy to handle. If dough is still dry, add up to  $\frac{1}{2}$  cup water. Add salt.
2. Cover the dough with plastic wrap and let it rise in a warm place for 1 hour.
3. Preheat the oven to 400°F and oil a baking sheet or

pizza stone.

4. Turn out the dough on a floured surface and roll it. Top the cheese slices, tomatoes. Lay the dough onto the baking sheet and bake for 10 minutes, or until the cheese is melted and the crust is golden brown. Top with basil leaves and serve.

HAPPY BAKING!