**HOMEMADE PIZZA**

**TOOLS YOU NEED:**
- Rolling pin
- Measuring cup
- Mixing bowl
- Greased pan
- Oven

**INGREDIENTS:**

**CRUST:**
- 1 ½ CUPS WARM WATER
- 2 TSP INSTANT YEAST
- 1 TSP. SUGAR
- 2 TBSP OLIVE OIL
- ¾ TSP SALT
- 3 ½ C. FLOUR

**TOPPINGS:**
- TOMATO SAUCE
- 1 TBSP ITALIAN SEASONING
- ½ TSP GARLIC POWDER
- ½ TSP SALT
- MOZZARELLA CHEESE
- YOUR FAVORITE TOPPINGS!

**DIRECTIONS:**

1. Mix together yeast, sugar and warm water in a large bowl. Let sit for 5 minutes until bubbly.

2. Add in oil, salt and flour and mix well. Mix and knead for five minutes adding in more flour if it's really sticky.

3. Grease the bowl, cover it, and let the dough rise for 1 hour.

4. Roll the dough out into a circle and place on a greased pan.

5. Mix tomato sauce, 1 TBSP ITALIAN SEASONING and ½ TSP SALT ½ TSP GARLIC POWDER. Spread on your pizza. Add cheese and toppings.

5. Bake at 450 degrees for 12-15 minutes. Slice and eat!

*teachbesideme.com*
# HOMEMADE PIZZA
from Teach Beside Me

## Ingredients:

<table>
<thead>
<tr>
<th>For Crust:</th>
<th>Toppings:</th>
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</thead>
<tbody>
<tr>
<td>1 ½ c. Warm Water</td>
<td>Tomato Sauce</td>
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<tr>
<td>1 tsp Sugar</td>
<td>1 Tbsp Italian Seasoning</td>
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<tr>
<td>2 tsp Instant Yeast</td>
<td>½ tsp salt</td>
</tr>
<tr>
<td>2 Tbsp Olive Oil</td>
<td>½ tsp garlic powder</td>
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<tr>
<td>3 ½ c. Flour</td>
<td>Grated Cheese</td>
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</tbody>
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## Directions:

Mix together yeast, sugar and warm water in a large bowl. Let sit for 5 minutes until bubbly. Add in oil, salt and flour and mix well. Mix and knead for five minutes adding in a touch more flour if it's really sticky. Grease the bowl, cover it, and let the dough rise for 1 hour. Roll the dough out into a circle and place on a greased pan.

Mix tomato sauce, Italian seasoning, garlic and salt. Spread on your pizza. Add cheese and toppings. Bake at 450 degrees for 15 minutes. Slice and eat!