

Bread-Pizza dough

Ingredients

2	C	Flour, bread
¾	C	Water, luke warm
2	Tbs	Oil/Butter
1	Tbs	Yeast, active (1 packet will do)
1	tsp	Salt
2	Tbs	Sugar
		Extra flour for kneading

Add sugar and yeast to warm water, let stand for 15 minutes. Slowly start to add flour to mixture until dough forms. Add oil/butter. Mix dough with dough hook (or knead) for 20 minutes. At end of kneading, add salt – mix well.

Let stand, covered, for one hour. Punch down dough. Let stand another hour and punch down dough.

Shape into loaf or flatten to a pizza precursor (about ½ “ thick), and let stand for a half hour.

Preheat oven to 450.

Bread: Diagonally slice top of loaf. Put in the oven and when temp returns to 450, turn the oven down to 375. Bake until lightly browned.

Pizza: Roll pizza slug as flat as possible with rolling pin. Keep lightly floured so it's not sticky. On hands that are not quite closed fists, rotate and stretch dough into pizza shape.

Place on lightly oiled pan. Let rise for another 15 minutes. Apply sauce, cheese, toppings. Bake for approximately 10 mins, or until crust is a golden brown.

Makes one 20” thick crust pizza, or two 15” thin crust pizzas.