

Pizza Dough

This is super easy! It doesn't have to rise like a yeast bread even though it has yeast in it. But roll it thin because it does rise during baking! This recipe comes from the Food Nanny (<http://ldsliving.com/story/64748-pizza-dough-recipe-from-byutvs-food-nanny>). I love her cookbook and philosophy! Her work has blessed our family. This recipe makes enough dough for about 12 mini (6") pizzas or one 16" pizza.

1 tablespoon active dry yeast
1 cup warm water (105-115°F) (I think "nearly hot" when I'm feeling the water)
2 tablespoons olive oil
1 tablespoon honey (I use agave syrup as well)
1/4 teaspoon salt
3-4 cups all-purpose (I use unbleached) flour or half all-purpose and whole wheat flour

Put the yeast in a mug/small bowl/liquid measuring cup and add the water. Mix it and let stand until foamy (5-10 minutes). (This is called "proofing.")

Mix the oil, honey, salt, and yeast/water. Add flour one cup at a time. (If using a mixer, add 3 cups and see if the dough is cleaning the sides of the bowl. Add flour and mix until the dough is not sticky to touch. Knead "until the dough is moderately stiff and somewhat firm to the touch.") That might be about 5-6 minutes on a floured surface by hand or less in a mixer.

Lightly grease the pizza pan(s) (or a cookie sheet). Sprinkle with cornmeal if you have it. If you're making multiple pizzas, divide the dough according to the number of pizzas you want to make. Roll out the dough to fit the pan, and put it on the pan. (If you're making mini pizzas with a group, just give each person their clump of dough and they can shape it with their hands.)

Top with sauce and toppings and bake at 450-475°F for 12-20 minutes, depending on the size of the pizza and the thickness of the dough and toppings.

Pizza Sauce

This is my fastest, simplest recipe. You can make very yummy sauces that take longer, but this one works great on those Friday nights when you want to crank out a pizza.

1 (14.5 oz.) can of (diced) tomatoes
1 (6 oz.) can tomato paste
Italian seasoning
minced garlic
salt and pepper to taste

Drain the tomatoes. In a blender or mini-food processor, blend all the ingredients. Spread on your pizza! This makes plenty of sauce for one recipe of the dough.