

Ms. Jane's Homemade Pizza

Ingredients:

4 c. flour

1 c. warm water

¼ c. warmer water

Pinch of sugar

1 tsp salt

1 packet or 1 Tbs. dry yeast

3 Tbs. vegetable oil

1 small can tomato sauce

You can food process fresh tomatoes and add some to the sauce if you want a thicker sauce.

1 good sprinkling of fresh or dried basil and oregano. Use more, if fresh.

2 c. (or more) shredded mozzarella cheese



Directions:

Combine ¼ c. water, yeast and sugar. Let sit 5-10 minutes until slightly bubbly

Combine flour, 1 c. water, salt, and oil. Mix together by hand with a wooden spoon and finish mixing with your hands to everything well mixed. Add a little water (1-2 Tbs.) to get up all the crumbly bits, if needed.

Let dough sit a bit to get slightly puffy (10 minutes, or so, or longer. At this point it can sit at room temperature until you need it. If it gets really puffy, up to the rim of the bowl or so, punch it down with a fist to take the extra air out.)

Grease with vegetable shortening, 1 large pan (13"x18") or 2 smaller ones (9"x13")

Press dough into pans, stretching to fit into corners and up the sides a little for a nice crust.

Top crust with tomato sauce, then herbs, and, finally, cheese. You can then add whatever other toppings you like.

Bake at 400° 20-25 minutes until crust is golden and inside is firm (lift crust from corner with spatula to check)