

Pizza From Scratch

Ingredients

- 1 package (1/4 ounce) active dry yeast
 - 1 cup warm water (110° to 115°)
 - 2 tablespoons vegetable oil
 - 1 teaspoon salt
 - 1 tablespoon sugar
 - 2-3/4 to 3-1/4 cups all-purpose flour
 - SAUCE:
 - 1 can (15 ounces) tomato sauce
 - 1/2 cup chopped onion
 - 3/4 teaspoon Italian seasoning
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon salt
 - 1/8 teaspoon pepper
 - TOPPINGS:
 - 1/2 pound bulk Italian sausage, cooked and drained
 - 1 can (4 ounces) mushroom stems and pieces, drained
 - 1 medium green pepper, sliced
 - 1-1/2 cups (6 ounces) shredded mozzarella cheese
9. Transfer to greased 12-in. pizza pans; build up edges slightly.
 10. Bake at 375° for 15 minutes or until lightly browned.
 11. Spread sauce over hot crusts; sprinkle with sausage, mushrooms, green pepper and cheese.
 12. Bake for 20 minutes or until cheese is melted.
 13. Yield: 2 pizzas (8 servings).

Directions

1. In a mixing bowl, dissolve yeast in water.
2. Add oil, salt, sugar and 2 cups flour. Beat on medium speed for 3 minutes.
3. Stir in enough remaining flour to form a soft dough.
4. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes.
5. Place in a greased bowl, turning once to grease top. Cover and let rest in a warm place for 10 minutes.
6. Meanwhile, combine sauce ingredients; set aside.
7. Divide dough in half.
8. On a floured surface, roll each portion into a 13-in. circle.