

Homemade Pizza Dough Recipe

(makes two average-sized cookie sheet pizza)

4 cups flour	1 Tablespoon yeast
1 1/3 cups warm water	1 Teaspoon salt
2 Tablespoons olive oil	1/4 c. cornmeal

1. Dissolve yeast in warm water
2. Add salt, and olive oil and stir. Then slowly add flour.
3. Knead dough for 10 minutes.
4. Let dough rise in a warm place for about two hours.
5. Using more flour as needed, roll the dough out on a flat surface and fit it to the pan.
6. Oil pan and sprinkle with corn meal, then add dough, adjusting it to the edges of the pan.
7. Add sauce and toppings.
8. Bake in a preheated 475 degree oven