Fast and Easy Pizza (With Small Appliances)

**Crust:**

* 1 cup warm water
* 1 tsp. sugar
* 1 Tbsp. + 1 tsp. active dry yeast
* 1 tsp. salt
* 2 Tbsp. vegetable oil
* 11 ounces all purpose flour

**Toppings:**

* Pizza sauce (recipe on back)
* 4 ounces grated mozzarella cheese (use grating attachment on food processor)
* ½ cup pineapple chunks, drained (optional)
* 10-12 slices ham **or** pepperoni (optional)
* ½ green pepper (optional)

**Directions:**

* Pre heat oven to 375
* In Bosch mixing bowl, dissolve the sugar in the warm water, then add yeast
* Let stand until the yeast water begins to foam.
* Add oil, salt and flour to yeast mixture, mixing with dough hook, on low speed until the dough is smooth.
  + If needed add the flour by the Tbsp. until it pulls away from the sides of the bowl.
* Let it rest for 5 to 10 minutes while you get the toppings ready.
* Stretch out dough on a well greased pizza pan
  + Adjust dough with floured hands until the dough fits the pan.
* Poke holes in the crust with a fork to prevent air bubbles
* Bake for 10 minutes.
* Remove crust from oven
* Spread with sauce
* Put cheese and other toppings on pizza
* Put back in oven and bake another 10 to 15 minutes until cheese is melted and bubbly.

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Pizza Sauce

1 (8 oz.) can tomato sauce

1/3 cup tomato paste

1 tsp. garlic, minced (in food processor)

1 Tbs. balsamic vinegar

1 tsp. Italian seasoning

1/8 tsp. ground rosemary

1/8 tsp. onion salt

1/8 tsp. salt

1/8 tsp. ground pepper

Directions: Combine ingredients in a small bowl; Puree with Immersion blender well and set aside until ready to spread on pizza.