



A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store



Homemade Pizza

- 1 pkg quick rise dry yeast or (1 TBSP)
- 1 cup lukewarm water
- 2 Tbsp. olive oil
- 1 Tbsp. Honey (you can substitute sugar)
- 2 ½ cup flour
- 1 tsp. garlic salt
- ¼ tsp. onion powder
- ¼ tsp. oregano
- Pizza sauce
- Cheese
- Toppings

Directions

Mix yeast in warm water, and let sit for a couple minutes.

In large bowl mix the flour, seasonings, honey, and olive oil. Stir in yeast mixture.

You will have to finish mixing by hand; let sit for 5-10 minutes covered by a towel.

Flatten on greased pan, or parchment covered pan.

Add sauce, cheese and toppings. Brush crust with olive oil if desired.

Allow pizza to sit while the oven preheats to 450 degrees.

Bake at 450 for about 12 minutes.