

Homemade Pizza

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Dough:

3 cups flour
2 tbsp olive oil
1 cup warm water
1 packet yeast
1 tsp salt



Toppings:

tomato sauce (as much as you prefer. You can use marinara, spaghetti sauce, or simple canned tomato sauce.)
optional: dusting of garlic powder
freshly grated mozzarella cheese
freshly grated parmesan cheese
parsley
optional: pepperoni (I use turkey pepperoni), sausage, ground beef, etc.

Preheat the oven to 500 degrees. Whisk the packet of yeast in the cup of warm water. Add the olive oil and salt to the water mixture. Pour the water mixture over the flour (either in a mixing bowl or stand mixer). Mix with dough hook or by hand until the dough has formed a ball. If time allows (preferred), let the dough rise for a few hours, covered, in a lightly oiled bowl before rolling. If time does not allow, this step is not mandatory.

To make two pizzas with very thin crust, split the dough in half. For one pizza with thicker crust, use all the dough for one pizza. Roll the dough out into a circle or rectangle. Fold over the sides if you prefer, but you don't have to. Add as much tomato sauce as you prefer. Optional step: very lightly dust garlic powder in the sauce for added flavor.

For cheese pizza: Cover the sauce with mozzarella cheese, Finish it off with parmesan and parsley on top.

For pepperoni pizza: Add pepperonis directly to the sauce. Cover with mozzarella cheese, add another layer of pepperonis on top of the cheese. Finish it off with parmesan and parsley.

Cook in the preheated oven at 500 degrees for ten minutes. Slice and enjoy your homemade pizza!

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