

# Auntie S's ?No-Rise? Pizza Dough

## Description

1 teaspoon sugar  
1 cup warm water  
1 tablespoon yeast  
1 tablespoon oil  
3 cups flour  
1 teaspoon salt

Dissolve sugar in warm water. Add yeast. Let stand for 10 minutes. Add oil, salt and 1-1/2 cups flour. Beat; add rest of flour. Knead for 10 minutes. Roll and add toppings.

Or place in a greased bowl; cover and let rise for 30-45 minutes. Knead, roll out, place on lightly greased pan and add toppings. Bake at 425 degrees for 20-25 minutes depending to toppings.

Makes 1 thick crust or 2 thin crusts.

## Summary

**Yield:** 2

**Prep Time:** 5 minutes

**Category:** Breads

## Ingredients

## Instructions