

# Pizza

## Ingredients

- 1 pkg dry yeast
- 1 cup Warm Water
- 1 tsp sugar
- 1 tsp salt
- 2 tbsps salad oil
- 2 1/2 cups flour
- 1 can tomato sauce (6 ounce)
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/4 tsp garlic salt
- 1 tbsp oregano

## Instructions

Dissolve yeast in water. Stir in remaining dough ingredients, set in warm place for 5 minutes. Mix sauce ingredients; set aside. Heat oven to 425°. Divide dough in half. Roll dough, place on greased pans. Cover crust with sauce, and then add your choice of toppings and mozzarella cheese.

## Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

## Summary

**Yield:** 2

**Source:** Cindy Carswell

**Prep Time:** 30 minutes

**Category:** Main Dish

**Cuisine:** Italian

**Tags:** sauce, pizza