

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