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

Summary

Yield: 2
Source: Cindy Carswell
Prep Time: 30 minutes
Category: Main Dish
Cuisine: Italian
Tags: sauce, pizza

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.