

Pizza Crust (Judi Baggione)

1 ½ c. warm water
3 ½ to 4 c. flour
1 pkg. yeast
½ t. salt

Preheat oven to °375. Put warm water in a bowl. Combine 2 c. flour, yeast and salt, add to water. Gradually add remaining flour to moderately stiff dough. Knead 4 minutes until smooth. Place in greased bowl and turn. Divide into 2 pieces. Makes 2 pizza crusts. Lightly grease pizza pan or whatever you are using. Roll out dough to fit pan. Put on tomato sauce and toppings. Bake for 10 to 15 minutes.