

Pizza Dough

1 pkg instant yeast

1 ¼ c warm water

2 Tbsp oil

1 tsp salt

4 c flour

Dissolve yeast in water. Stir in oil. Mix flour & salt together, stir into oil-water mixture. Knead on surface or mix on knead level on mixer until smooth & elastic. By hand about 15 min. with mixer about 2-3 min. Shape in ball, place in greased bowl, brush with oil, cover with damp cloth. Let rise until double about 2 hours.

Bake @ 450 degrees 10-15 min.