

### Bill's Friday Night Pizza

2/3 Cup Water  
1 Tsp. Sugar  
1 Tsp. Yeast

- ☐ Combine water, sugar & yeast.
- ☐ Proof yeast mixture.

1 Tbsp Extra Virgin Olive Oil  
1/4 Tsp. Vinegar  
165 gram White Bread Flour  
1/2 Tbsp Salt  
2 Tbsp Oregano or Italian Spice

- ☐ Combine Olive Oil and Vinegar. Add to yeast mixture.
- ☐ Combine Flour, Salt and Spice.
- ☐ Pour liquids into dry ingredients.
- ☐ Knead dough until elastic. Add additional flour if necessary. Dough should pull away from the sides of the mixing bowl.
- ☐ Let rise for 1 hour or until doubled in size.
- ☐ Spray 12" pan
- ☐ Knead dough. Roll out or stretch to cover pan.
- ☐ Preheat oven to 425 F (220 C)
- ☐ Let rise for 1/2 to 1 hour.
- ☐ Add pizza sauce and toppings.
- ☐ Bake for 20 - 25 minutes. Cheese should be bubbly and browned on top.

**Yield:** Serves 2 (or 1 hungry person)

**Comments:** 1) Use top oven rack to help cheese brown.

2) A large springform pan works very well. Remove side piece after baking and slide pizza onto cutting board.