

## Pizza



## ingredients:

- Dough:
- 1 package active dry yeast(about 2 teaspoons)
- 1 cup warm water
- 1 teaspoon sugar
- 2 tablespoons olive oil
- $21 / 2$ cups all-purpose flour
- Pinch salt
- Topping:
- 1 cap (8 ounces) tomato sauce
- Browned ground beef
- 1 can sliced mushrooms(drained)
- Thinly sliced green pepper and onions
- $1 / 2$ cup grated Parmesan cheese
- 1 to 2 cups shredded Mozzarella cheese


1. Add yeast to the water and stir until dissolved

2. Add sugar, oil, flour, and salt

3. Put the mixing bowl filled with dough in warm water for 5 minutes to rise
4. Pat dough out on a well-greased cookie sheet or pizza pan or
5. Lay toppings on dough in order listed

6. Bake at $400^{\circ}$ for 15 to 20 minutes


Delicious appetite


