

PIZZA

2-TEASPOON SUGAR
¾ TEASPOON SALT
2 TEASPOON SHORTENING

PLACE THESE INGREDIENTS IN YOUR LARGEST MIXING BOWL AND MIX TOGETHER. ADD 2/3 CUP BOILING WATER AND STIR UNTIL SMOOTH. LET MIXTURE COOL.

2 CUPS FLOUR, SIFTED
1-TEASPOON YEAST

MEASURE FLOUR. ADD YEAST TO THE FLOUR MIXTURE AND MIX WELL. ADD ½ OF THE FLOUR MIXTURE TO THE WATER MIXTURE AND MIX UNTIL SMOOTH. CONTINUE ADDING JUST ENOUGH FLOUR TO MAKE IT EASY TO HANDLE. PLACE DOUGH ON A LIGHTLY FLOURED SURFACE AND KNEAD 10-12 TIMES. ROLL THE DOUGH OUT TO FIT A PIZZA PAN.

PREHEAT OVEN TO 450 DEGREES. SPREAD SAUCE ON DOUGH. TOP WITH CHEESE. BAKE 15-20 MINUTES!