

Quick Pizza Crust

Ingredients:

1/2 cups warm water

2 cups flour (wheat or Cup4Cup Gluten Free)

½ teaspoon salt

1 Tablespoon of oil

1 teaspoon of Italian Seasoning (or similar)

1 ½ teaspoons of yeast + 1/4 cup of water + 1/2 tsp sugar

Directions: Preheat oven to 450. Combine dry ingredients, make a well then add activated yeast, warm water and oil into the well. Mix well (finishing with your hands). Allow dough to rest for at least 15 minutes while you get your toppings ready. Press the crust into pizza shape on pizza stone or sheet pan. Top with your favorite toppings. Bake for 15 minutes or until the cheese is brown and bubbly.