

PIZZA

DOUGH

HEAT: 2/3 cup of water in microwave for 2 minutes, until boiling

In a large mixing bowl and mix together:

- 2 t. sugar
- $\frac{3}{4}$ t. salt
- 2 t. shortening

ADD: 2/3 cup of boiling water and stir until smooth. Let mixture cool.

In a medium bowl, mix together:

- 2 c. flour
- 2 t. yeast

ADD: $\frac{1}{2}$ of the flour to the liquid mixture and mix until smooth. Continue to add just enough flour to make dough that is firm enough to handle.

Place dough on a lightly floured board and knead gently, adding flour as necessary.

Roll the dough out to fit the size of a pizza pan. Fold into quarters and transfer to foil that has been sprayed with pan spray. Be sure to label the foil (kitchen number, and period number). Place in the refrigerator.

GRATE: Mozzarella cheese. Place in Ziploc baggie, label.

NEXT DAY

Preheat the oven to 450 degrees F. Be sure to lower your oven rack to lowest level. Spread sauce on the dough. Top with cheese. Bake 15 to 20 minutes. Cool 2 – 5 minutes, then serve.