



- 2 and ¼ tsp. active dry yeast (1 pkg.)
- 1 and ½ tsp. salt
- 1 Tbl. sugar
- 2 Tbl. vegetable oil
- **1 and ¼ cup **warm** water
- *flour (see step 3)

1. In the electric mixer bowl, dissolve the yeast in the warm water.
2. Add the sugar, salt, and vegetable oil. Stir with a cooking spoon.
3. Use the bread hook attachment on the electric mixer. Begin adding the **flour, **one cup at a time**, until 3 cups of flour have been used. If the dough still appears to be sticky, you may add an additional ¼ cup of flour.
4. Continue beating until the dough is smooth and elastic.
5. Place dough in a greased bowl. Turn dough several times so that it is coated.
6. Cover with plastic wrap and let rise in refrigerator overnight.

Day 2:

1. Prepare the recipe for “Way Easy Pizza Sauce.”
2. Grease the pizza pan and sprinkle with cornmeal if desired.
3. Roll out dough on a floured surface and press into pan, forming a rim around the edges.
4. Spoon on pizza sauce and sprinkle with 2 cups grated mozzarella cheese. Sprinkle with Parmesan cheese if desired.

Day 3:

Bake in preheated 425° oven for 20-25 minutes, or until cheese is bubbly and underside of crust is golden brown.