

Homemade Pizza

by Joya Jacks

Ingredients

- 1.5 cups warm water
- 1 TBS yeast
- Salt
- Dash of sugar
- 1/4 tsp Garlic powder
- 1/4 tsp Italian seasoning
- 3 1/4 cup bread flour (or all purpose flour)
- 1 TBS olive oil
- Cooking spray
- 8 oz tomato sauce
- Mozzarella cheese
- Any additional toppings you'd like
- Cling film

Directions

- Put 1 TBS of yeast into the warm water, stir and then add a dash of sugar. Let sit for 10-12 minutes.
- Once the yeast has bloomed, in a large mixing bowl or stand mixer combine flour, olive oil, and 1 tsp salt. With a dough hook attached-turn mixer on medium and slowly add the yeast mixture and mix for 2-3 minutes. Once combined, allow to knead for an additional 5-7 minutes. (If mixing by hand, combine yeast mixture to dry ingredients and olive oil and mix until well combined-then knead for 7-8 minutes).
- Once the dough is well combined, take out of the bowl. Clean and dry the bowl and then spray with cooking spray. Return dough to prepared bowl and cover with cling film. Allow to rise for 30-40 minutes.
- While the dough is rising, preheat oven to 425 degrees and spray 3 pizza pans with cooking spray.
- Pour tomato sauce into a bowl and add garlic powder, Italian seasoning and a dash of salt (if desired)
- Once the dough has risen, divide dough into 3 equal parts.
- Stretch/shape dough onto prepared pizza pans
- Top dough with tomato sauce, cheese and any additional toppings
- Place in oven on bottom rack for crispier crust, middle rack for traditional crust, and bake for 17-20 minutes.
- Enjoy!