



Easy Pizza Crust

Ingredients:

- 1 (ounce) package yeast (2 teaspoons)
- 1 cup water
- 2 cups flour
- 2 teaspoons olive oil
- 1 teaspoon sugar
- 1 teaspoon salt

Directions:

1. Combine yeast and warm water.
2. Stir until dissolved.
3. Add remaining ingredients and mix well.
4. Let rest 5 minutes.
5. Roll out to size and shape you need.
6. (I have used this same size recipe in jelly roll pans and on round baking stones.) Bake at 450* for 15 minutes or until golden.
7. Use your imagination; this is hard to mess up.

Morris family