

## Directions

*Makes two 10-12" pizza crusts (or one 14-17")*

You will need:

- Parchment Paper • Plastic Wrap • Olive Oil & Olive Oil Spray
- Pizza Stone *(optional, but really helps)* • Sugar

1) Make dough:

- Stir together in a mixing bowl:
  - 2 tsp **sugar**
  - Packet of **yeast** *(included in package)*
  - 1 cup **warm water** *(100° - 110° F - like a hot bath).*
  - 1 Tbs + 1 tsp **olive oil**
- Wait until the mixture starts to foam a little, then:
- Add pizza crust mix. Stir together until thoroughly blended.

2) Pre-heat oven to 350° If using a pizza stone, put it on bottom rack in oven to heat.

3) Form crusts and let rise:

*For each crust:*

- Cut a piece of parchment paper about 15" square.
- Spoon dough into center of parchment paper.
- Spray dough with olive oil.
- Tear off a piece of plastic wrap approximately 12" square. *(For a larger diameter, thinner crust, use two pieces side by side, overlapping the edges.)* Center on top of dough.
- Use your hand or a rolling pin to press dough beneath the plastic wrap, spreading and forming it into shape and thickness desired. Peel off plastic wrap.
- Let crust rise until it roughly doubles in thickness. Will take 10-20 minutes, depending on temperature *(warmer is faster).*

4) Partially-bake crusts:

- Leave crust on parchment paper for baking. Bake on a cookie sheet until crust barely begins to brown (10 - 12 minutes).
- Remove crust from oven, place on cooling rack; discard parchment paper.  
*(Note: Crusts can be frozen for later use. just let cool, then wrap and freeze.)*

5) Top and bake pizza:

- Increase oven temperature to 400° (375° for a thicker pizza, with more toppings; 425° for a thin, lightly topped pizza).
- Top crust with sauce, cheese, etc.
- Move pizza stone to center rack, place pizza on the stone. (If not using a stone, place directly on oven rack). Bake for 6-9 minutes (depending on thickness of pizza, toppings).
- Enjoy!