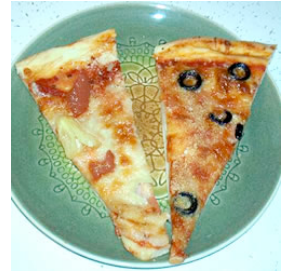


FAMILY AND CONSUMER SCIENCE LAB**TEAM NAMES****KITCHEN PERIOD:****PIZZA DOUGH****Bake 350 45 - 50 minutes****Ingredients**

- 1 (.25 ounce) package active dry yeast
- 1 teaspoon white sugar
- 1 cup warm water (110 degrees F/45 degrees)
- 2 1/2 cups bread flour
- 2 tablespoons olive oil
- 1 teaspoon salt

**Directions**

1. Preheat oven to 450 degrees F degrees
2. In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.
3. Stir in flour, salt and oil. Mix until smooth. Let rest for 5 minutes
4. Turn dough out onto a lightly floured surface and roll into a round circle. Transfer crust to a lightly greased pizza pan dusted with cornmeal.
5. Spread with desired toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown.
6. Let baked pizza cool for 5 minutes before serving.