

Red Star Pizza Dough

1 cup warm water

2 Tbsp olive oil

2 ¼ tsp yeast

3 cups flour

1 tsp salt

Add warm water and oil to bowl; Dissolve yeast in water/oil mix. Add flour gradually then salt. Mix well. Roll out on floured surface to desired pizza size (I use a 13" pan). Bake at 400° for 10-12 minutes; Add desired toppings then bake for additional 15 minutes or until done.