

# Perfect Homemade Pizza

(makes one 12 inch pizza)

1 3/4 - 2 1/4 cup flour  
1 envelope Fleischmann's Pizza Crust Yeast  
1 1/2 teaspoons sugar  
3/4 teaspoon salt  
2/3 cup very warm water  
3 tablespoons oil

for topping:

olive oil

pizza sauce

shredded cheese (I used a store bought pizza blend this time, but I usually use a mix of mozzarella and provolone)

other toppings of your choice: pepperoni, sausage, mushrooms, olives, onions, green peppers, etc.

Preheat the oven to 425. In a large bowl or the bowl of a stand mixer, mix together one cup of flour, and the yeast, sugar, and salt. Add the warm water and oil, and mix to combine. Add the remaining flour, 1/4 cup at a time, until the dough pulls away from the sides of the bowl to form a ball. Knead on a floured surface until smooth and elastic. Let rest 10 minutes.

Lightly grease a baking sheet or pizza pan. Press the pizza into the desired shape and brush the crust lightly with olive oil. Spread with pizza sauce and top with shredded cheese and toppings of your choice. Bake 12-15 minutes, or until the crust is golden brown and the cheese is melted and bubbly. Enjoy!

*recipe via [Fleischmann's](#)*