

PIZZA

DAY 1:

- 2-1/4 cups all-purpose flour, divided
- 1 envelope pizza crust or rapid rise yeast
- 1-1/2 teaspoons sugar
- 3/4 teaspoon salt
- 2/3 cup very hot water (120° - 130°F)
- 3 tablespoons olive or vegetable oil
- 1 cup marinara sauce
- 1-1/2 cups shredded mozzarella cheese

1. Grease 12-inch pizza pan; set aside.
2. In large bowl, combine **1 cup flour**, yeast, sugar and salt.
3. Add very hot water and oil. Using electric mixer, beat mixture, scraping sides occasionally, 1 minute or until blended. **DO NOT USE THE ELECTRIC MIXER AFTER THIS POINT.**
4. **Using a wooden spoon**, gradually stir in **enough of remaining 1-1/4 cups flour** to make a soft dough. Dough should form a ball and will be slightly sticky.
5. On lightly floured surface, using floured hands, knead dough until smooth and elastic, about 4 minutes. If using rapid rise yeast, if possible, let dough rest about 10 minutes.
6. Roll out or pat dough to fill pizza pan. Arrange dough on pan and form a rim by pinching edges of dough.
7. Spread sauce over crust, then top with cheese. Lightly oil exposed crust.
8. Cover flush with plastic wrap and refrigerate overnight.

DAY 2:

1. Preheat oven to 425°.
2. Bake pizza on lowest rack in oven 15 minutes or until crust is golden and cheese is melted.