

QUICK & EASY PIZZA



For the Dough:

1¾	Cup	Flour, plus extra for rolling out dough
2	Teaspoons	Baking Powder
1½	Teaspoons	Garlic Salt (or 1 tsp regular salt)
½	Teaspoon	Sugar
3	Tablespoons	Olive Oil, divided
½	Cup + 2 Tbl	Water, very warm

For the Sauce:**

1	15 oz Can	Tomato Sauce
1	6 oz Can	Tomato Paste
3	Cloves	Fresh Garlic
¼	Medium	Fresh Onion
2	Tablespoons	Fresh Oregano, chopped*
1	Tablespoon	Fresh Basil, chopped*
1	Teaspoon	Fresh Rosemary, chopped*
1	Teaspoon	Brown Sugar, packed

Directions:

1. Whisk together the flour, baking powder, salt and sugar. Add the water and 2 tablespoons olive oil. Using a wooden spoon, stir the mixture until a soft dough forms. If dough is too sticky, add flour 1 tablespoon at a time. If too dry, add water, 1 tablespoon at a time.
2. Knead in the bowl about 7 or 8 times. Form dough into a ball, cover and set aside to rest while you make your sauce.
3. Combine all ingredients for the sauce in a food processor or blender. Process until smooth.
4. Put dough ball on lightly floured surface and using your hands or a rolling pin, form dough into a 12 inch circle. Place on a pizza pan or baking sheet, top with the sauce and toppings of your choice. Brush the edge of the crust with remaining 1 tablespoon of olive oil.
5. Bake in a 400° oven for 18 to 20 minutes.

**If using dried herbs, reduce the amount used by half. Use a mortar & pestle to release the oils.*

***This recipe makes enough sauce for 3 pizzas. Split the remaining sauce into 2 portions and freeze in an airtight container for up to 3 months.*