Pizza

Ingredients:

Pizza Dough

Approximately ½ c Tomato Sauce

Approximately 1 c Shredded Mozzarella Cheese

[](http://www.google.com/url?sa=i&rct=j&q=pizza&source=images&cd=&cad=rja&docid=JeaE85H0J5sWeM&tbnid=SYoOnlP31JLBcM:&ved=0CAUQjRw&url=http://www.staceyreid.com/news/?p=4301&ei=seoPUZbcHpCw0QHb3ICYAg&bvm=bv.41867550,d.dmQ&psig=AFQjCNFhx1ymv0cYzgNcLKEb08zkH27YVg&ust=1360084008500185)

Additional Toppings:

Pepperoni Onions

Sausage Olives

Meatball Ham

Green Peppers Pineapple

Directions:

1. Pre-Heat oven to 475 Degrees.
2. Grease pizza pan with Pam Spray.
3. Place pizza dough in center of pan and shape it by hand or by rolling pin to fit the pan. The dough should be approximately ¼ inch thick.
4. Pour tomato sauce in the center of flattened dough. Use the bottom of a ladle or a spoon to spread it evenly.
5. Evenly sprinkle the shredded mozzarella cheese over the sauce. (Add on any extra toppings at this time.)
6. Bake for 15 minutes. (Crust should be lightly browned and the cheese should be melted.)
7. Cool for 2-3 minutes. Cut into 8 sections. Serve hot.

This recipe will YIELD one 14 inch pizza

[](http://www.google.com/url?sa=i&rct=j&q=pizza&source=images&cd=&cad=rja&docid=aQZi6Jel2ghHQM&tbnid=--bns5n-fYL5KM:&ved=0CAUQjRw&url=http://www.123rf.com/photo_15039353_pizzeria-label-design-pizza-label.html&ei=9OkPUemCLYbh0wHXwIHYDw&bvm=bv.41867550,d.dmQ&psig=AFQjCNGizFG2q6O5FrYoQOdypNwkVLOocg&ust=1360083813064488)