

## BASIC PIZZA CRUST

-- Food Processor Method --

(adapted from Pillsbury Monthly)

In food processor bowl with *metal blade*, combine and process for five seconds:

2 3/4 c of all-purpose flour  
1 package *fast-acting* yeast  
1 tsp sugar  
1 tsp salt

With machine running, add:

1 cup hot tap water (120 to 130°F)  
2 Tbs olive or vegetable oil

Continue processing until dough forms a ball. (If too dry, add more water. If too wet, add more flour one tablespoon at a time.) Once ball forms, process for an addition 40 to 60 seconds.

Put dough in clean bowl, cover and let rise in a warm place until light and double in bulk, approximately 30 minutes.

Preheat oven (and pizza stones, if any) to 400 to 450°F.

When dough is ready, punch it down and cut into two pieces. On a lightly floured surface, flatten and spread out each piece with hands several times, allowing dough to "rest" for a minute or two between efforts. When dough can no longer be flattened by hand, roll it out to desired thickness with rolling pin.

Put on sauce, cheese, etc. Bake until crust is desired crispness (10 to 15 minutes) and toppings are perfectly melded together.

**Variation:** For a whole wheat crust, substitute one cup of whole wheat flour for one cup of all-purpose.