

Basic Cheese Pizza

By JanetSmith154 on November 08, 2006



★★★★★ 4 Reviews



Prep Time: 1 hrs **Total Time:** 1 hrs 13 mins **Serves:** 8, **Yield:** 1 pizza

About This Recipe

"I LOVE New York pizza, moving to kc 6 years ago - I had a rude awakening! The pizza was TERRIBLE! - so I've been making this ever since... it's my own recipe, but I've made it so many times I can do it with my eyes closed. This recipe is foolproof, and I hope you enjoy it Note: you may want to add more cheese and sauce. Also, this is just the base - I add turkey Italian sausage and mushrooms, and sliced zucchini and prosciutto to keep it tasty and healthy!"

Ingredients

- 1/4 ounce dry yeast
- 1 cup water, lukewarm
- 1 teaspoon sugar
- 3 cups bread flour
- 1/2 teaspoon salt
- 1 tablespoon olive oil
- 1/2 cup tomato puree
- 2 tablespoons tomato paste
- 1 garlic cloves, minced
- 1 tablespoon fresh basil, chopped
- 4 ounces fresh mozzarella cheese

Directions

1. Dough:.
2. In a glass or plastic bowl, combine yeast, water, and sugar (the water can just be water from the tap, make sure it's below 100°F).
3. Stir to dissolve the yeast and let the yeast "bloom" for 15 minutes.

