

Here is our favorite crust. Tim likes the crust because it is soft and has a "hand-tossed" thickness. I like the crust because the recipe is easy to memorize and easy to make. No rising is needed.

2 cups warm water

2 Tablespoons yeast

2 teaspoons sugar

Put the above in a bowl and leave alone for about 5 minutes, or until foamy.

Add:

1 teaspoon salt

1/4 cup oil

Flour

Stir the salt and oil into the yeast mixture. Add the flour, half cup at a time until it is not too sticky to knead. Knead in more flour, until the dough is smooth and elastic (about 4-5 cups total?), like a bread dough.

This makes TWO LARGE pizzas, or THREE MEDIUM pizzas, or about 10 PERSONAL pizzas.

At this point, Tim cuts the dough into half for two large pizzas. He immediately "slaps out the pie," which is his Pizza Man term for flattening the dough into a pizza shape. He tosses the dough into the air, twirls it around his fist, and pokes and stretches it into shape. When he is not around, I have to slap out the dough. I am not nearly as interesting to watch with my awkward movements that break ribs into it frequently. If you don't have your own personal Pizza Man, you can still get the job done. Just somehow get it into a pizza shape.

Place the pizza crust onto a pizza pan (we use a stone for a soft crust and a metal sheet for a harder crust).

Bake at 400 degrees for about 10 minutes. You are prebaking the crust so it won't get as soggy when the sauce and toppings go onto it.

Now you're on your own with sauce and toppings. You'll need to bake the pizza again for about 10-15 more minutes. The cheese will bubble and become slightly brown when the pizza is done.

This pizza is wonderful the second day, too, either cold or microwaved.