

## Pizza Dough

1 Tbsp. Oil  
1 Tbsp. yeast

½ tsp. Sugar  
3. C. sifted flour

1 tsp. Salt  
1 C. lukewarm water

Soften yeast in lukewarm water and add to salt, sugar and oil. Blend. Add 1½ cups of flour and mix until smooth. Add enough flour until a soft dough is formed. Knead until smooth. Shape into a pan. Bake at 425° for 10 minutes. Take out, add sauce add toppings, bake 10 more minutes. Take out of oven and serve.

## Sauce

½-¾ C. Tomato Sauce

Italian Seasoning- to taste

Ground Oregano- to taste

Mix all ingredients together and spread on crust.

## Bread Sticks (for home)

Butter

Parmesan

Garlic Powder

Make ingredients together. Cut pizza dough into strips. Put on pan close together (can pull apart after baking). Let dough rise 10-15 minutes. Spread butter mixture on top. Bake at 425° for 10-15 minutes or until golden brown.

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