

GENIUS KITCHEN

WORLD'S BEST PIZZA CRUST

Recipe by Isabeau

PREP TIME: 35 mins**TOTAL TIME:** 1 hr**SERVES:** 8**YIELD:** 1 pizza

Photo by gailannng

ABOUT THIS RECIPE

"My mom makes the best pizza crust on several continents. It's fast and easy. Excellent as a white pizza or traditional red sauce, any toppings go."

INGREDIENTS

1 (1/2 tablespoon) package yeast

1 teaspoon sugar

1 cup warm water

3 cups flour

1/2 teaspoon salt

2 tablespoons oil

DIRECTIONS

Dissolve yeast and sugar in water.

Beat in 1/2 flour.

Add salt, oil and rest of flour (add more if needed to make handle-able dough).

Rise in oiled bowl.

Place on greased pan.

Add sauce, cheese, etc.

Bake at 450 20 -25 minutes (til brown).