



For the Dough:

1 cup lukewarm water

1/2 teaspoon honey

1 teaspoon yeast

2 3/4 cups all-purpose flour

1 teaspoon salt

1 tablespoon olive oil

For the Topping:

3 tablespoons olive oil

3 tablespoons rosemary

In a bowl mix together lukewarm water and honey. Stir to combine.

Add the yeast on top and let sit for 5 minutes. After 5 minutes stir to combine.

In a separate bowl whisk together all-purpose flour and salt. Make a well in the middle and add the yeast mixture and olive oil.

Mix together until the dough is just combined.

Move the dough to a lightly floured surface and knead until smooth and elastic.

Shape the dough into a ball and place into a lightly oiled bowl. Move the dough around the bowl until the dough is lightly covered in oil.

Cover the bowl with a tea towel and let the dough rest for 1 hour.

After 1 hour punch the dough down. Press the dough out into a 12-inch pizza pan sprayed with non-stick cooking spray. Cover the dough and let rest for 15 minutes.

Using your finger tips make indentations in the dough. Brush the top of the dough with olive oil and top with rosemary.

Bake in a 400°F oven for 15-20 minutes or until golden brown.

Serve