

Cooking Time

Pizza Making With Nancy

What you will need:

- 2 cups of flour
- 1 tablespoon of butter, softened
- 1 tablespoon of sugar
- 1 teaspoon of yeast
- 1 teaspoon of salt
- ½ cup plus two tablespoons of warm water

Let's do it!!!

1. Add yeast to warm water in a bowl. Let it rest.



2. Add flour, butter etc. Mix it well.



3. Grate the cheese and prep the veggies (using whatever toppings you like).



4. Roll the dough.



5. Spread the dough in the pizza pan.



6. Add pizza sauce to the dough.



7. Add cheese and veggies or your own choice of toppings.



8. Put in the oven at 425 F for 12 minutes.



9. Let it cool and enjoy!

