



THE ART OF BREAD MAKING

PIZZA BREAD

- 2 1/2 cups of Flour
- 1 tablespoon of Yeast
- 1 teaspoon of Salt
- 4 tblespoons of Oil
- 1 cup of Warm Water
- 1 tablespoon of Honey

Mix dry ingredients together then add wet ingredients. Knead for 5 minutes then let rest for 5 minutes. Roll out dough and bake for 12 to 15 minutes at 375 degrees.