

Dad's Homemade Pizza  
as made by Pastor Kristi Weber

Serves 2 adults and 2 children. When feeding 2 adults and 2 teens, we made 2 pizzas.

Time: One hour from gathering supplies to removing from the oven.

Ingredients:

Dough:	Sauce:
Wet Part: 1 cup warm water	12 oz can tomato sauce
1 package yeast (2 ¼ tsp)	dried oregano
1 tablespoon olive oil*	dried basil
1 tablespoon canola oil*	dried minced onion, can use fresh
Dry Part: 2 ½ cups flour	black pepper
1 tsp sugar	
½ tsp salt	
½ cup flour, add when kneading	
For Assembly: Crisco shortening, can substitute cooking spray	

\*can substitute with another vegetable oil, so long as 2 tablespoons total are used

Toppings: 1 pound shredded mozzarella cheese  
1/3 pound shredded cheddar cheese

Family/Personal Preferences: *select from the following or choose others*  
pepperoni, fully cooked sausage, Canadian bacon, green olives, black olives,  
peppers (green, red, yellow, or orange), chunk pineapple, tomato

I usually select 2 or 3 of the above (approximately 1/4 cup each)  
then add 12-15 slices of pepperoni on half the pizza.

Additional supplies:

Dough: 1 medium bowl with lid	Sauce: 1 small bowl
1 cup liquid measuring cup	spoon
1 cup dry measuring cup	can opener
1 tablespoon	
1 teaspoon	
fork	
cutting board (for kneading the dough)	

Toppings: sharp knife  
cutting board (same as above)

Assembly: pizza pan\*

Serving: pizza cutter, oven mitts

\*can substitute a baking sheet with sides if you don't mind a rectangular shaped pizza

Directions:

Preheat oven to 450°.

Dough: Mix wet parts in medium bowl. Set aside while yeast activates.

Sauce: Pour tomato sauce into small bowl. Add oregano, basil, onion, and pepper.  
(4 -10 shakes of each of the spices is enough, depending on your preferences.)  
Stir until spices are thoroughly mixed into sauce. Set aside.

Dough: Add 2 ½ cups flour, sugar, and salt to wet parts. Once the dough is mixed, dust the cutting board with flour from the remaining ½ cup. Knead the dough until it forms a smooth ball. Set back in medium bowl. Cover with lid. Let rise (15 min.)

Toppings: Prepare toppings while dough is rising. Cut preferred toppings into small pieces.  
Note: sausage or other meats should be fully cooked before putting on the pizza.

Assembly: Grease hands and pan with shortening, (or spray pan with cooking spray).  
Shape dough ball into circle and lay on pizza pan. Spread dough to edges of pan.  
I prefer a thin crust on the bottom and a thicker crust around the edges.

Pour sauce and spread to cover crust. I typically only use 2/3 of the sauce.

Place toppings over sauce. Then cover with cheese. I typically place the pepperoni on top of the cheese on half the pizza so I can find it and avoid it.

Bake in 450° for 12 minutes or until crust is golden brown and cheese is melted and just starting to brown in a few places.