

Pizza

Crust:

- 1 $\frac{1}{3}$ cups Master Mix
- $\frac{1}{4}$ to $\frac{1}{3}$ cup water (approximate)



1. Combine Master Mix with enough water to make a soft dough.
2. Knead in the bowl 12 times.
3. Roll or pat out thin on a greased cookie sheet into an 11 to 12-inch circle or rectangle. (A small glass makes a good rolling pin.)
4. Turn up edges of dough.
5. Bake at 425° for 8 to 10 minutes or until partially baked and starting to brown.
6. Reduce heat to 375°. Remove from oven and add topping.

Topping:

- 1 can (8 ounces) tomato sauce
 - 1 Tablespoon instant minced onion
 - $\frac{1}{4}$ teaspoon garlic salt
 - $\frac{1}{4}$ teaspoon oregano
 - $\frac{1}{4}$ teaspoon basil
 - 4 ounces cubed or shredded mozzarella cheese or processed cheese food
 - Grated Parmesan or Romano cheese (optional)
7. Mix tomato sauce, onion, and spices. Spread over partially baked crust. Sprinkle with mozzarella and then with some Parmesan.
 8. Bake at 375° for 15 to 20 minutes or until topping is hot and crust is brown.

Variations:

Add $\frac{1}{2}$ pound of cooked, seasoned, ground beef, drained, or additional toppings before cheese.
