



ITALIAN STYLE PIZZA

- 1/2 Cup Milk, Scalded
- 1 Tablespoon Oil
- 1 Teaspoon Sugar
- 1 Teaspoon Salt
- 1 Package Active Dry Yeast
- 1/4 Cup Lukewarm Water
- 1 3/4 Cups Sifted Flour
- 1 Cup Canned Tomatoes, Drained
- 2 Tablespoons Grated Parmesan Cheese
- 1 Tablespoon Olive Oil
- 1/2 Teaspoon Oregano
- Dash Cayenne Pepper
- 1/2 Pound Mozzarella Cheese
- 1 Teaspoon Minced Parsley

DIRECTIONS

1. In a bowl combine the milk, oil, sugar and salt. Cool to lukewarm.
2. Sprinkle yeast over lukewarm water and let stand five minutes. Add to the milk mixture.
3. Beat in the flour to make a dough that can be handled.
4. Knead on a floured board for five minutes until smooth and elastic.
5. Shape into a ball and place in a greased bowl, turning to coat.
6. Cover and let rise until the dough doubles in bulk, about 1 hour.
7. Divide the dough in half. Roll each piece into a circle on a floured board.
8. Place in oiled pans and stretch to fit.
9. Spread half the tomatoes parmesan cheese, olive oil, oregano and cayenne over each piece of dough.
10. Leave 1/2 inch of the dough uncovered around the edges.
11. Arrange thinly sliced mozzarella on top.
12. Sprinkle with parsley.
13. Bake in a 400 degree oven for 20 minutes.
14. Cut into wedges and serve piping hot.