

# WHAT'S COOKING?

## INGREDIENTS

### Dough:

- 2 C flour
- 2/3 C milk
- 2 tsp baking powder
- 1/2 tsp salt
- 1/4 C oil

### Sauce:

- 1 garlic clove, minced
- 1 tsp salt
- 1 can tomato sauce
- 100 g. tomato paste
- 1/2 tsp sugar
- 1/8 tsp pepper
- 1/8 tsp oregano
- 1 tbs olive oil

## DIRECTIONS

1. Combine dough ingredients. Stir and kneed 10 times.
2. Roll out dough and place on a greased pizza pan.
3. Roll and pinch dough edges (1/2") inwards to create a crust.
4. Brush crust with oil.
5. Combine sauce ingredients.
6. Fill dough with sauce.
7. Top sauce with grated cheese and toppings of your choice.
8. Bake at 425 F ( 220 C) for 20-25 minutes.

Yields 2 pizza pies

Sumbitted by Y. Katz of RBS A

# Delicious Pizza



### Topping:

- Grated cheese
- Purple or yellow onion (optional)
- Sliced tomatoes (optional)
- Sliced mushrooms (optional)
- Sliced olives (optional)
- Broccoli (optional)

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