

New York Pizza

Makes 2

Ingredients

1 t yeast
1 t honey
1 C warm water
3 C all purpose flour
1 t salt
cornmeal

Instructions

1. Combine warm water and honey in small bowl.
2. Sprinkle yeast on top; stir to combine.
3. Let stand 5 to 10 minutes or until foamy.
4. Combine flour and salt in medium bowl.
5. Stir in yeast mixture.
6. Mix until mixture forms soft dough.
7. Remove dough to lightly floured surface.
8. Knead 5 minutes or until dough is smooth and elastic, adding additional flour, 1 tablespoon at a time, as needed.
9. This dough does not need to rise, begin rolling out dough into flat disk, lift and stretch with hands, making sure all corners are even thickness.
10. Continue patting and stretching until dough is 12 to 14 inches in diameter.
11. Sprinkle with cornmeal,
12. Press dough into pan.
13. Preheat oven to 500F.
14. Follow directions for individual recipes. 10-15 minutes per pizza.
15. Serve, Savor, Enjoy!