THE J.M. SMUCKER Co

Pizza

Makes 2 pizzas

Prep Time	Cook Time	Serves	Difficulty
N/A	20 mins	N/A	N/A

Ingredients

- **Small (1 lb / 2 cup machine)**
- 3/4 cup (200 mL) water
- 1 tbsp (15 mL) Olive or Vegetable Oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) sugar
- 2 cups (500 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 2 tsp (10 mL) bread machine yeast
- **Large (1 1/2 lb / 3 cup or 2 lb / 4 cup machine)**
- 1 1/2 cups (375 mL) water
- 2 tbsp (30 mL) Olive or Vegetable Oil
- 2 tsp (10 mL) salt
- 2 tsp (10 mL) sugar
- 4 cups (1 L) **Robin Hood®** Best For Bread Homestyle White Flour
- 4 tsp (20 mL) bread machine yeast

Directions

Step 1:

Select loaf size.

Step 2:

Add ingredients to machine according to manufacturer’s directions.

Step 3:

Select White Dough cycle. When Dough cycle is complete, remove to floured surface. Cover with plastic wrap; let rest 5 minutes.

Step 4:

Preheat oven to 425°F (220°C).

Step 5:

Press small or 1/2 large batch in 14" (35 cm) pizza pan. Repeat with rest of large batch to make 2 crusts.

Step 6:

Topping: Spread, for each pizza, 3/4 cup (200 mL) pizza or pasta sauce over crust. Top with 3/4 cup (200 mL) of each: sliced peppers, mushrooms, onion and pepperoni. Add 1/2 cup (125 mL) sliced black olives and softened sun-dried tomatoes. Sprinkle with 1/4 cup (50 mL) Parmesan cheese and 1 1/2 cups (375 mL) shredded mozzarella cheese.

Step 7:

Bake in preheated oven for about 20 minutes, or until crust is crisp and browned.

Images

