



Hellen's Homemade Pizza (Yield: 2 - 12" or 4 - 8" Pie)

Pizza Dough:

1 small cake compressed yeast or 1 pkg. dry active yeast
1 ¼ cups lukewarm water
4 cups sifted Heckers or Ceresota Unbleached Flour
1 tsp. salt
2 tbsp butter

Pizza Filling:

2 (10oz) cans tomato puree
¼ tsp garlic salt
¼ tsp onion salt
1/8 (scant) tsp. cayenne or black pepper
3 cups coarsely grated pizza cheese
½ cup grated Romano or Parmesan Cheese
3 tsp Oregano

Dissolve yeast in lukewarm water. Add flour, salt and shortening; mix thoroughly. Turn onto floured board and knead until smooth and elastic. Place in greased bowl, cover and let rise in warm place until double in bulk (about 1 ½ hours). Divide dough into 2 or 4 pieces. Roll out thin to fit either 12" round pizza pans or 8" pie pans. Fit dough in pans; crimp edges. Brush with olive oil or salad oil.

Mix tomato, garlic and onion salts and cayenne together. Divide and spread over doughs. Top with pizza cheese and then Romano (or parmesan) cheese. Sprinkle oregano over cheeses. Bake in hot oven (475°) for about 20 minutes or until dough is browned and crisp.

For variation:

1. Arrange 1 ½ cups finely diced Italian sausage over dough.
2. Spread 3.4 lb. fresh mushrooms, sliced and sautéed in butter about 8 minutes, over dough.
3. Place a thin layer of flat anchovies over dough.
4. Arrange 1 ½ cups of thin strips of salami over dough.