

Pizza Dough

3 ½ c. flour
1 c. warm water
2 T yeast
2 T honey
¼ c. olive oil
½ t. salt

Mix everything together in bread machine on dough setting (or knead for ten minutes, let rise for 1 hour, then punch down) Then roll out onto oiled pizza pans and puncture dough in a few places with a fork. Bake dough at 400° for about 5 minutes, then add sauce and topping and bake for 12-15 minutes.