

Pizza

3 ml sugar 2 ml salt 7 ml instant yeast 100 ml warm water	15 ml milk powder 200 ml flour 25 ml cornmeal(optional)
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Day 1

In large bowl combine first 5 ingredients. Add half the flour and mix vigorously. Gradually add the rest of the flour until the dough forms a ball and separates from the bowl.

Knead dough for 5 minutes. Put dough in lightly oiled bag. Twist the top of the bag but do not tie a knot. Label bag with masking tape.

Day 2

Preheat oven to 450° F

Roll dough out to desired size. Add favorite toppings

Bake in lower half of oven for 15-20 minutes