

Pizza

Recipe Inspired by Oster's *Deluxe Bread and Dough Maker*

Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish *

Pizza Dough (see recipe)

1 cup tomato sauce of choice (see recipe)

1 cup cheese of choice (shredded)

Preferred toppings (frozen vegetables like broccoli and peppers work well, as do canned asparagus)

Preheat the oven to 400 F. Oil a large cookie sheet. Defrost the toppings if necessary. On a floured surface, roll the dough until it is roughly ½ inch thick. Place the dough on the cookie sheet. Spread tomato sauce thinly over dough, leaving a ¾ inch border of uncovered dough along the edges. Sprinkle on toppings and then cover with cheese. Place in the oven and bake for 18 to 20 minutes or until crust is golden brown. Serve warm.

Servings: 6 (\$0.65/serving)

****This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free. Please see allergen shopping lists for recommended products.***