

# Mrs. B's Good Easy Pizza

## Ingredients:

### Dough:

- 1 pkg dry yeast
- 1 c. warm water
- 1 t. sugar
- 2 T. oil
- 2 1/2 c. self-rising flour

### Sauce:

- 1/2 c. chopped onion
- 1 can tomato sauce
- 1/4 t. salt
- 1/8 t. pepper
- 1/8 t. garlic powder
- 1 t. oregano

### Topping:

- 1/4 c. Parmesan cheese
- 1 c. sliced pepperoni
- 2 c. shredded cheese
- other toppings as desired

## Directions:

Preheat oven to 425.

Dissolve the yeast in water. Add in the other ingredients.

Mix the dough about 20 strokes.

Rest for 5 minutes.

Divide the dough into 2 halves and pat out into two 10-inch circles. *Use flour for patting out.*

Mix together the sauce ingredients and spread onto the dough.

Add the toppings as desired.

Bake 20-25 minutes.