

Homemade Pizza Dough in a jar by Food Storage Moms

Pizza Dough in a Jar

Ingredients:

3 cups flour

2 teaspoons SAF instant yeast

1 teaspoon salt

1 tablespoon sugar

Please add these to the ingredients in the jar into a bowl with:

2 tablespoons oil

1-1/4 cups warm water

Instructions:

Mix by hand and roll out the dough and bake on greased large pizza pan at 375 degrees for 20-25 minutes. This recipe fills one QUART jar and makes one large pizza. My pizza pan is 14 inches in diameter. You could also make two smaller pizzas instead of one large.

I usually fill about three QUART mason jars of the dry dough mix then add some tags to the jars. I measure the ingredients and put them in each jar. I hope you try to make some pizza dough from scratch and maybe you'll share a jar with a friend. You can make pizza in less time than a pizza delivery company can deliver it! Plus, you will know what ingredients YOU put in it.

Pizza Dough Toppings:

1. pizza sauce

2. mozzarella cheese is my favorite on all pizza types

3. chopped onions
4. bell peppers green, red and yellow
5. mushrooms
6. olives, black or green
7. yellow hot and sweet peppers
8. sausage
9. ham and pineapple
10. barbecue sauce, shredded cooked chicken, sliced red onions
11. bacon
12. taco pizza, hamburger, cheese, tomatoes and salsa