



Personal Pizzas



Dough:

1/2 c warm water
4 t yeast
3/4 c milk
1/2 c oil
1/4 c sugar, divided
1 egg
1 t salt
4 1/4 c flour

Toppings:

Hunts four-cheese spaghetti sauce
pepperoni
sausage, browned
Canadian bacon or ham
pineapple tidbits
green pepper, chopped fine
sweet onion, chopped
mushrooms, sliced
olives, sliced
mozzarella cheese, shredded

To make dough, mix yeast and 2 teaspoons of the sugar with warm water. Let sit 5 minutes. Meanwhile, heat milk over low heat until warm. Add milk, oil, rest of sugar, egg and salt to yeast mixture. Gradually mix in flour until a soft dough forms. Place in oiled bowl, cover with saran wrap, and raise for 1 hour.

Punch down dough. Oil eight 7-inch cast iron pans. Place roughly 1/2 cup dough in center of each pan. Press dough out toward edges, pushing slightly up sides of pan. Top each pizza with 2-3 teaspoons sauce, a few tablespoons cheese, toppings of your choice, and then 1-1½ cups additional cheese on top. Bake immediately at 500°F for 7-8 minutes.