

# Fresh Tomato Pizza

**Makes one 12-inch pizza**

## Ingredients

1¼ cups all-purpose flour

½ tsp instant yeast (or ½ packet)

1 tsp salt

1 tsp sugar

1 tbsp olive oil

½ tsp minced garlic (optional)

½ cup very warm water

1 large tomato, diced and lightly squeezed to remove some of the juice

3 tbsp chopped fresh basil, or 1 tbsp dried

1 tbsp chopped fresh oregano, or 1 tsp dried

minced garlic or garlic powder to taste

1-1½ cups grated mozzarella

¼ cup freshly grated Parmesan (optional)

## Directions

Place 1 cup of flour in medium bowl, add yeast, sugar, salt, and stir thoroughly. Make a well and add olive oil, garlic (if using), and water. Stir well, adding flour if necessary to make a workable dough. Turn dough out onto floured surface and knead for 5 minutes, or until elastic. Grease the original bowl (cooking spray works fine), and place dough in the bowl. Let rise for 5-15 minutes (just depending on how long it takes to get the rest of the ingredients assembled)

Preheat oven to 400F (or 450F if using a pizza stone)

Spread crust on greased 12-inch pizza pan or pizza stone.

Sprinkle herbs evenly over crust, then spread the diced tomato over all, sprinkle with both cheeses and place in oven. Bake for 13-20 minutes, until crust is baked and cheese is melted and browned to your liking. Let cool a couple minutes, slice and serve!