

Ingredients

Quantity	Measure	Ingredients	Description
1	Teaspoon	Salt	
3/4	Teacup	Water	Regular
1/4	Teacup	Water	Warm
3	Teacup	Flour, Maida - (American Pillsbury)	
2	Tablespoon	Olive Oil	
1	Tablespoon	Honey	
1	Packet	Yeast - dry	

Method

Stir 1/4 cup of warm water and honey in a 2-cup glass measure until blended. Sprinkle top of mixture with yeast and let it stand for 5 minutes, until the yeast is bubbly.

Meanwhile, pulse together the flour and salt in a food processor to combine.

Add the 3/4 cup of water and olive oil to the yeast mixture. With the motor running, pour yeast mixture through feed tube; process for 1 minute, until the mixture forms a ball. Place the dough in a greased bowl, turning to grease top. Cover and let it rise in a warm, draft-free place until it is doubled in bulk, (for about 1 hour). Makes enough for 2 pizzas or strombolis.