

No salt Pizza Dough

2 1/2 cup all-purpose flour
1 tsp rapid yeast
2 tsp sugar
2 tsp oil
1 cup warm (110 degree) water

Put all ingredients into food processor, pulse until it comes together. Dump out onto lightly floured counter and knead for at least 5 minutes. Form a ball and put in oiled bowl. Cover and proof for 1 hour. Stretch out and make your pizza!