Tomato Cheese Pizza

Ingredients

Crust

- 2 cups flour
- 1 Tbsp baking powder
- 1 tsp salt
- 2/3 cup milk
- 1/3 cup oil

Sauce

- 1 (6 oz) can tomato paste
- 1/4 cup water
- 1 tsp oregano
- 1/2 tsp salt
- 1/2 tsp black pepper

Topping

- 1/2 lb Old English Pasteurized Cheese, shredded
- 1/2 cup shredded Parmesan cheese

Instructions

Crust

1. Sift flour, baking powder, and salt into a bowl.
2. Add milk and oil; work into a ball.
3. Roll out between wax paper to fit a 14-inch pan.

Sauce & Assembly

1. Combine tomato paste, water, oregano, salt, and pepper.
2. Spread sauce over crust.
3. Add shredded Old English cheese.
4. Bake in a 425°F oven for 15 to 20 minutes.
5. Remove from oven, add shredded Parmesan cheese, and bake an additional 3 to 5 minutes.

Tomato Cheese Pizza

2 c flour
1 T. spoon B Powder
1 t. salt
2/3 c. milk
1/3 c oil
1-6oz. can tomato Paste
1/4 c. Water

topping
1 t Oregano
1/2 t. salt
1/2 t black pepper
1/2 lb. old English Pasteurized Cheese shredded
1/2 c. shredded Parmesan cheese over

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sift flour B Powder salt into
bowl add milk & oil work into
ball. roll out between Wax
Paper fits 14 inch pan
Combine tomato P. Water oregano
salt & Pepper - Spread add
Cheese Bake in 425° oven for
15 to 20 min. remove add
Paramesan cheese bake 3 to 5 min

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