

Thin Crust Pizza



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1 package Yumee Yumee Dreamees mix
2 1/2 tablespoons butter or margarine, cold
1/3 cup milk or 1/2 cup rice milk

In a large bowl, cut butter into Yumee Yumee Dreamees mix until dry ingredients resemble coarse crumbs. Add milk; mix well until dough is moist. Dough will not be overly moist, continue mixing until thoroughly blended. Form into a ball.

Divide dough into 2 portions; flatten each portion into a circle; place on the center of two lightly greased 9 1/2 inch microwave safe plates. Spread dough evenly on plates with well-greased fingers and hands. Dough will be thin; do not prick dough. Cook crust without toppings on high for 3 minutes. Check crust and cook an additional minute, checking crust every 30 seconds after the initial 3 minutes. Crust is done when center is dry. Remove pizza crust from microwave and repeat cooking process for second crust. Allow each cooked crust to sit for 5 minutes. Add favorite pizza toppings. Return pizza to microwave and cook for 1 minute. Cook an additional 1 minute, checking every 30 seconds, or until toppings are heated through and cheese is melted.

Makes two 9 inch pizzas

Cook's Note: Recipe was tested in a 700 watt microwave oven with a turntable.