

Cracker Crust Pizza



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.

Place dough ball in center of a greased non-stick pizza pan. Using the **Rolling Mix** suggestion, sprinkle dough ball with flour. Roll to desired size with a small floured silicone rolling pin or silicone pastry roller. Make a small ridge at outer edge of pan with the dough. Dough will be thin; do not prick dough.

Bake crust at 425 degrees for 10 minutes. Use bottom rack of oven. Turn off oven; open oven door for about 5 seconds to allow some heat to escape; close oven door; and leave crust in oven for an additional 4 minutes.

Place pizza pan on a wire rack. Allow crust to sit for 4 minutes. Add favorite pizza toppings.

Reheat oven to 425 degrees. Return pizza to bottom rack of oven and bake for 7 minutes, or until toppings are heated through and cheese is melted. Remove pizza from pan and cool on a wire rack. This keeps the crust crispy.

Makes one 12 inch cracker crust pizza