

Soft Crust Pizza



1 package Yumee Yumee Dreamees mix
1/2 teaspoon Italian seasoning
1/8 teaspoon garlic powder
Dash onion powder
1 egg
1/4 cup milk or rice milk
3 tablespoons butter, melted or extra light olive oil

In a small bowl, combine Yumee Yumee Dreamees mix, Italian seasoning, garlic powder, and onion powder. Mix well. In a large bowl, combine egg, milk, and butter. Mix well. Stir dry ingredients into butter mixture. Mix well.

To Microwave: Spread dough on a lightly greased 10-inch microwave-safe plate. Form a ridge around outer edge of plate to make crust. Place microwave plate on top of an inverted small glass bowl or ramekin in center of microwave turntable. Cook on high for 2 1/2 minutes, checking pizza every minute. Remove pizza crust from microwave. Allow crust to sit for 4 minutes. Add toppings and heat for 2 to 2 1/2 minutes, or until cheese is melted.

To Bake: Spread dough on a lightly greased 12-inch pizza pan. Form a ridge around outer edge of pizza to make crust. Bake at 375 degrees for 8 minutes. Remove from oven, add toppings, and bake an additional 12 minutes, or until cheese is melted.

Makes one 10-inch microwave pizza or one 12-inch baked pizza

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