**BASIC BREAD to make PIZZA**

**1 ¾ CUP HOT TAP WATER**

**2 TBLS YEAST**

**3 TBLS SUGAR**

**2 TBLS DRY MILK**

**LET RISE IN BOWL:**

**ADD TO MIXER**

**2 TBLS OLIVE OIL**

**2 EGGS**

**MIX WITH DOUGH HOOK**

**ADD ABOUT 4 – 4 ½ CUPS FLOUR**

**MIX TIL PROPER CONSISTANCY, ROLL OUT AND USE FOR:**

**PIZZA, FORM A LOAF OF BREAD,**

**CAN ROLL OUT INTO TWO EQUAL RUNGS AND SPREAD BUTTER,BROWN SUGAR AND CINNAMON, TWIST AND LET RISE , BAKE TIL GOLDEN BROWN ( GLAZE AS COFFEE CAKE OR MAKE INTO KING CAKE) GLAZE IS ALMOND EXTRACT, WATER, CONF. SUGAR**