

## ***Pizza Dough***

1 Tbl. dry active yeast

1 Cup lukewarm water

2 Tbl. olive oil

1 Tbl. honey

Pinch of salt

3 ½ all purpose flour

\*Combine the water and yeast in a bowl and cover for 10 minutes.

\*Add in the oil, honey and salt. Combine well.

\*Add in the flour a little at a time. Add a little more flour as needed if too wet.

\*Turn dough on to floured surface and knead for 5 or more minutes until somewhat stiff.

\*Grease a pan lightly and roll out dough to desired shape and size. Rise slightly.

## No Churn Ice Cream

sweetened condensed milk	1 can
vanilla extract	2 tsp.
flavor	2 Tbls.

2 cups cold cream beat to stiff peak

Fold all above ingredients together. Freeze flat in hotel pan for 6 hours.

Large:

sweetened condensed milk	4 cans
vanilla extract	
flavor	1/2 cup
cold cream	1/2 gallon