Fast and Easy Pizza

**Crust:**

* 1 cup warm water
* 1 tsp. sugar
* 1 Tbsp. + 1 tsp. active dry yeast
* 1 tsp. salt
* 2 Tbsp. vegetable oil
* 11 ounces all purpose flour

**Toppings:**

* Alfredo sauce
* 4 ounces grated mozzarella cheese

**Chicken:**

* Preheat a grill pan over medium heat.
* Season the chicken with salt and pepper, to taste. Put the chicken on the grill pan and grill until cooked through.
* Remove chicken to a cutting board and slice.
* Set chicken aside.

**Directions:**

* Pre heat oven to 375
* In Bosch mixing bowl, dissolve the sugar in the warm water, then add yeast
* Let stand until the yeast water begins to foam.
* Add oil, salt and flour to yeast mixture, mixing with dough hook, on low speed until the dough is smooth.
	+ If needed add the flour by the Tbsp. until it pulls away from the sides of the bowl.
* Let it rest for 5 to 10 minutes while you get the toppings ready.
* Stretch out dough on a well greased pizza pan
	+ Adjust dough with floured hands until the dough fits the pan.
* Poke holes in the crust with a fork to prevent air bubbles
* Bake for 10 minutes.
* Remove crust from oven
* Spread with sauce
* Put cheese and chicken on pizza
* Put back in oven and bake another 10 to 15 minutes until cheese is melted and bubbly.