**Hawaiian Pizza**

Crust:

1 ¼ c flour

1 tsp yeast

¼ tsp salt

½ tsp sugar

1 tsp oil

½ c water

Dissolve the yeast and sugar in water. Let sit for 5 minutes so the yeast can activate. Combine flour salt, and oil in your bosch mixer. Once yeast has activated, add to mixer. Mix together thoroughly and knead for 2 minutes. Form into a circle on your greased pizza pan.

Toppings

* ¾ cup pizza sauce
* 10 Canadian bacons
* 4 pineapple rings
* ½ cup mozzarella cheese

Preheat oven to 425°F. Add your toppings, sauce first, cheese, pineapple and bacon. Bake for 15 minutes. Let cool for 5 minutes before cutting. Cut into slices with pizza cutter serve and enjoy.