

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Pinch	Pea Nuts (Ground Nuts)	9
2, 3/4	Teacup	Flour, All Purpose	
1	Teaspoon	Salt	
1	Teaspoon	Sugar, Table	
1	Tablespoon	Yeast - dry	Active
1	Teaspoon	Garlic Powder	
1	Teaspoon	Oregano	dried
1	Teaspoon	Thyme	dried
1/2	Teaspoon	Basil - dry (Tulsi)	
1	Tablespoon	Cooking Oil	A vegetable ba
1	Teacup	Water	
2	Tablespoon	Olive Oil	
1	Tablespoon	Cheese, Parmesan	Grated
1	Teacup	Cheese, Mozzarella	Mozarella

Method

In a large bowl, stir together the flour, salt, sugar, yeast, garlic powder, oregano, thyme, basil and black pepper. Mix in the vegetable oil and water.

When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place for 20 minutes.

Preheat oven to 450 degrees F (230 degrees C). Punch dough down; place on greased

baking sheet. Pat into a 1/2 inch thick rectangle. Brush top with olive oil. Sprinkle with Parmesan cheese and mozzarella cheese.

Bake in preheated oven for 15 minutes, or until golden brown. Serve warm.