**Quick and Easy Pizza Crust**

**Ingredients**

* 1 (.25 ounce) package fast rising instant yeast
* 1 teaspoon white sugar
* 1 cup warm water
* 2 1/2 cups AP flour
* 2 tablespoons olive oil
* 1 teaspoon salt

**Directions**

1. Preheat oven to 450 degrees F. In a medium bowl, dissolve yeast and sugar in warm water. Let stand 10 minutes.
2. Stir in flour, salt and oil. Beat until smooth. Let rest for 5 minutes.
3. Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan. Spread with desired toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown. Let baked pizza cool for 5 minutes before serving.