P I Z Z A I N T H E P A N

Ingredients
2 cups of flour (1 cup)
1 cup of yogurt (half a cup)
Quarter teaspoon of salt
Half a teaspoon of sugar
1 teaspoon baking powder (10 g)
2 tablespoons of oil
For Pizza sauce:
3 tomatoes
Half a sweet red pepper
1 clove of garlic
Half an onion
Half a teaspoon of salt
A quarter teaspoon of white pepper
Half a teaspoon of oregano
4 tablespoons of olive oil
For the top:
250 grams of kashkaval
color capsicum
mushroom
black olive

Directions
To prepare the pizza sauce: put in a bowl the tomatoes, peppers, onions, garlic, salt, white pepper, oregano, olive oil, then grind the ingredients well, then take the sauce and put it in a pot on a low heat with alternating stirring, and leave it until boiling and the sauce consistency Well, after boiling the sauce, remove it from the heat and leave it to cool. To prepare the dough: put in a bowl the flour, salt, baking powder, sugar, then stir them a little, after stirring add the oil, milk, then knead the ingredients well, until we get the consistency of the dough, after kneading we leave the dough to rest a little. We roll out the dough well until it becomes thin, then put a little oil in the pan, then put the dough in it and put it on a low heat, until the lower layer has roasted, about for 5 minutes, then we flip the dough to the other side, and then put the sauce and spread it on the dough, Kashkaval, colored peppers, olives, mushrooms, then put the pan on a low heat, close the pan and leave it for about a quarter of an hour, then the pizza is ready.