

# Pizza Dough

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1 c lukewarm water  
1 pkg (2 tsp) active dry yeast  
1/2 tsp salt  
2 tbs olive oil  
2 1/2 c all purpose flour

1. Place the water in a large mixing bowl and sprinkle in the yeast. Let stand 5 minutes until foamy.

## **By hand:**

2. Add salt, olive oil and 1c of flour. Mix together with a wooden spoon or spatula.
3. Add the remaining flour 1/2 c at a time, mixing after each addition. Graduate to mixing with your hand as the dough becomes thicker. The dough will be softer than bread dough.
4. Turn the dough out onto a floured surface and knead for 5 minutes.

## **With a mixer:**

2. Add salt, olive oil and 1c of flour and mix on low with a paddle blade.
3. Add the remaining flour 1/2 c at a time, mixing after each addition. When the dough becomes thicker, change to the dough hook.
4. Mix the dough with the dough hook until the dough forms a ball and the mixing bowl is clean, 3-4 minutes.

## **For both:**

5. Clean and oil the mixing bowl and put the dough back in. Put the dough in a warm place to rise for 30-45 minutes, or until doubled.
6. Before assembling the pizza, get all the toppings ready, oil your pan and preheat your oven to 500 degrees.
7. Punch down the risen dough and knead a few times by hand in the bowl.
8. Turn the dough out into the prepared pan. Press the dough out. If the dough becomes too stiff, let it rest for 5 minutes to relax it.
9. Add the toppings..
10. Bake for 12-15 minutes or until the crust is golden and the cheese is melty and bubbling. Serve immediately.