



## Homemade Pizza Dough

*Pizza*

**Prep Time:** 1 hr **Cook Time:** 15 min **Total Time:** 1 hr 15 min **Difficulty:** Medium **Servings:** 2 or 6 pizzas

### INGREDIENTS

- 3 cups of all-purpose flour
- 1 (1/4 oz) package active dry yeast
- 1 1/2 teaspoons of salt
- 1/4 teaspoon of sugar for yeast mixture
- 1 cup of warm water
- 1 tablespoon of olive oil for dough
- Olive oil to coat dough ball

### DIRECTIONS

Mix the sugar into the warm water and sprinkle the yeast on top. Wait for 10 minutes—the top should foam.

While waiting, add flour and salt to a mixing bowl. Slowly add the water and yeast mixture using a dough hook with a mixer. Using a spatula, push the flour down from the sides. Add the rest of the water and yeast mixture and the olive oil. Once a rough dough ball has formed, move to a well-floured surface.

Knead for 6-8 minutes (or continue using the mixer, adding small amounts of flour as necessary) until you have a moderately stiff, smooth, and elastic dough. Rub the dough ball with the remaining olive oil, cover it, and let it rest for 45 minutes to 1 hour. Be sure to press the air out before forming the pizza shells.

Lightly grease two 12-inch pizza pans or six 8-inch pans with olive oil. After the dough has risen, divide it into half (or sixths). Place each half (or sixth) on a pizza pan and pat it with your fingers until it stretches over the whole pan. Try to make it thicker around the edge.

Pre-bake at 450°F for 10 minutes on the pizza pan. Let cool, remove from pan, and then spread the pizza sauce on the shell and use the toppings of your choice. Place unused shells in a storage bag in the refrigerator for up to 7 days.

When ready, add sauce and toppings and bake at 450°F for 10 minutes directly on the middle rack and then for 2 minutes on the top rack under Broil, High, until the cheese is bubbly and brown.

If you don't want to use all the dough, you can freeze it. Take a portion of the dough, form it into a ball, rub olive oil over it, and place it in a freezer bag (the oil makes it easier to take out of the bag).