

EASY HOMEMADE PIZZA DOUGH

INGREDIENTS

- 1 package active dry yeast (2 ¼ tsp)
- 1.5 cup warm water (110 degrees F/45 degrees C)
- 1 teaspoon brown sugar
- 3 1/3 cups all purpose flour
- 1/4 cup olive oil
- 1 teaspoon salt

DIRECTIONS

- Ideal to use a mixer with dough hook attached.
- In mixer bowl dissolve yeast and sugar in warm water. Let stand 5-10 minutes until yeast is frothy.
- Add flour, olive oil and salt. Mix on low speed for 8 minutes. Dough should be soft and a little bit sticky.
- Form dough into a round and place in an oiled bowl. Cover with a dishtowel and allow to rise in a warm place until doubled - 30 to 45 minutes.
- Punch down dough and stretch dough to desired shape and thickness. Top with your favourite sauce and toppings.
- If using a pizza stone bake at 450F for 12-16 minutes to desired doneness following manufacturers recommendations. If baking on a sheet pan, allow dough to rise for 15 minutes before baking.

Tip 1: This recipe makes 1 very large pizza - or 2 medium ones. Divide dough in half before placing in oiled bowl to rise. Adjust cooking time for smaller pizza.

Tip 2: Use cool water to make the dough and allow to rise in the fridge. Make the dough the night before or in the morning to have the pizza ready to go for dinner.

