

Pizza Dough

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Makes 4 thin crust or 2-3 thicker crust pizzas

- 4 1/2 tsp yeast
- 2 cups warm water (115 degrees)
- 2 Tbsp sugar
- 1 Tbsp salt
- 1/4 cup olive oil
- 6 cups flour

1. Dissolve yeast and sugar in water in a large mixing bowl(stand mixer with a dough hook works best, but can totally be done by hand).
2. Let bloom for 5-10 minutes.
3. Add oil.
4. Add half of flour and mix in.
5. Add salt. Add remaining flour, mix well.
6. Knead for 8 minutes in the mixer or 10 minutes by hand. Put dough in an oiled bowl, cover and let rise about an hour.
7. Punch down and use as desired.
8. Makes several pizzas – depending on how thin you like your dough. Top as desired bake 425 for 15 minutes

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