



Easy Pizza Dough



Ingredients:

- 2 ¼ tsps (1 packet) active dry yeast
- 1 tsp sugar
- 1 cup warm water
- 2 ½ cups all-purpose flour
- 2 TBLs olive oil
- 1 tsp salt

Method:

1. In a small bowl, combine the active dry yeast, sugar, and warm water. Stir gently and let it sit for about 5 minutes until the mixture becomes frothy.
2. In a large mixing bowl, combine the all-purpose flour and salt. Make a well in the center. Pour the yeast mixture and olive oil into the well. Stir together with a spoon until the dough starts to come together.
3. Transfer the dough to a lightly floured surface and knead for about 5-7 minutes until it becomes smooth and elastic.
4. Place the dough in a greased bowl and cover it with a clean kitchen towel. Allow it to rise in a warm place for about 1-2 hours or until it doubles in size.
5. Once the dough has risen, punch it down to release any air bubbles. Divide the dough in half if you prefer thin crust or use the entire dough for a thicker crust.
6. Roll out the dough on a floured surface into your desired thickness and shape.
7. Transfer the dough to a baking sheet or pizza stone lined with parchment paper.
8. Preheat the oven to 475°F, and let the dough rest for about 10 minutes.
9. Add your favorite pizza toppings and bake for 12-15 minutes, or until the crust is golden brown and the cheese is melted and bubbly.