



Pizza Dough



Yield: 2 pounds

INGREDIENTS

FOR THE DOUGH



- 4 cups all-purpose flour



- 4 tablespoons olive oil



- 2 teaspoons salt

FOR THE YEAST



- 1 1/2 cups warm water



- 2 packets dry yeast (1/2 oz.), bloomed



- 2 tablespoons sugar

BLOOM THE YEAST

Before beginning your dough, dissolve yeast and sugar into warm water. Allow mixture to sit in a warm place for 5-10 minutes, or until the yeast begins to foam.



****Tip:** Dough can be refrigerated or frozen if not being used right away.



1.



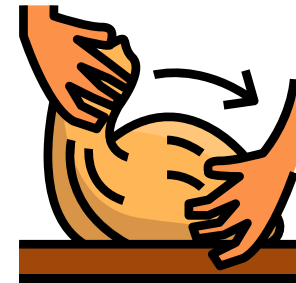
In a large bowl, add flour, 1 tablespoon of oil and bloomed yeast. Mix roughly with your hands.

2.



Once a shaggy dough begins to form, add the salt and continue to mix until a smooth dough begins to form.

3.



Remove the dough from the bowl. Begin to knead the dough on a floured surface for 1-2 minutes, or until dough feels elastic.



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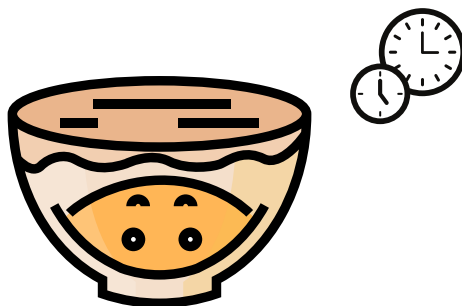
Yield: 2 pounds

4.



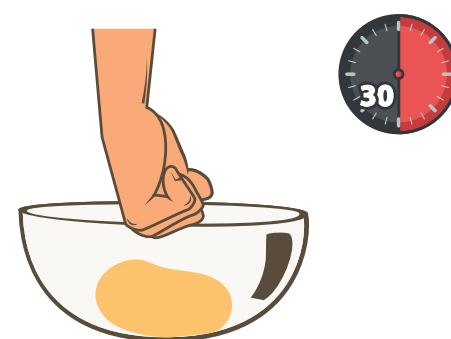
Pour the rest of the oil into the bowl and add dough ball, coating evenly with oil.

5.



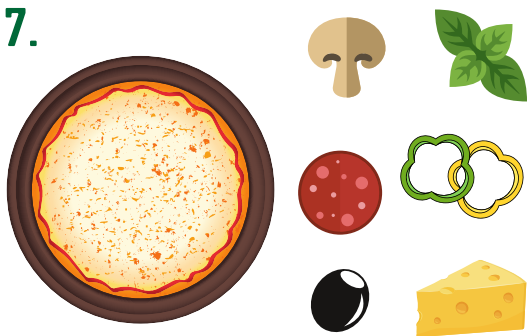
Wrap bowl tightly with plastic, and allow dough to rise until doubled in size, about 2 hours. This is called proofing.

6.



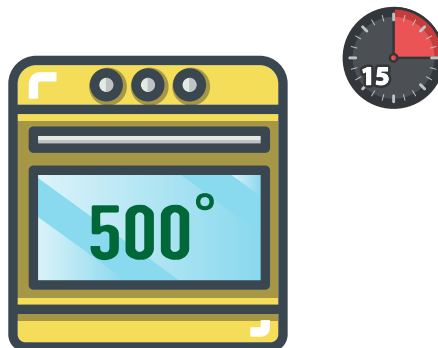
Beat down the dough and recover, allowing an additional 30 minute rise.

7.



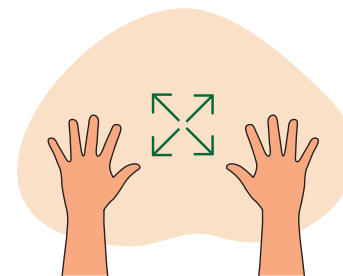
Roll out pizza dough and top with your favorite toppings!

8.



Heat oven to 500° Bake for 15 minutes or until the crust is golden.

SPREADING OUT PIZZA DOUGH



If you don't have a rolling pin, you can spread the dough out by hand. Start in the center and gently spread outward with wide fingers.