

# Basic Pizza Dough

*Serves: 2 crusts, medium to large in size*

*Preparation Time: 2 hours 10 minutes*

*Cooking Time: 6-8 minutes (pre-baking)*

## **Ingredients**

- 1 tablespoon sugar
- 1  $\frac{1}{3}$  cups warm water (105°F)
- 1 ( $\frac{1}{4}$  ounce) packet active dry yeast (2  $\frac{1}{4}$  teaspoons)
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- 3  $\frac{3}{4}$  cups all-purpose flour, plus more for dusting
- 1  $\frac{1}{2}$  teaspoons salt

## **Directions**

1. Dissolve the sugar in warm water, and add the yeast. Let it sit until the water becomes frothy (about 10 minutes). Stir in the olive oil.
2. In a large bowl, mix the flour and salt together.
3. Make a well in the center and pour in the yeast mixture.
4. Using a wooden spoon, mix until a rough dough is formed.
5. Place the dough on a floured surface and knead until it becomes smooth and elastic (about 5 minutes).
6. Prepare two bowls and brush them with olive oil.
7. Divide the dough in half as equally as possible (about 1 pound per piece).
8. Place each portion of dough in a prepared bowl, and brush the surface with oil.
9. Cover with plastic wrap and allow the dough to expand to double its size (about 1 hour and 30 minutes).
10. Roll out into desired shape and diameter. The dough may be covered with plastic wrap and stored, frozen, for 1 month.
11. If pre-baked crust is required, bake at 425°F until lightly browned (about 6-8 minutes).