

# Homemade Pizza Dough

## Ingredients

- 1 pkg dry yeast
- 1 1/2 cups warm water
- 2 tsp salt
- 4 1/2 cups flour
- 3 tbsp olive oil

## Directions

**Step 1:** In a bowl dissolve yeast in warm water. Stir in salt and 2 cups flour to make a thick batter. Add in olive oil and stir for 30 seconds to blend in oil. Gradually add in the remaining flour using a dough hook (or a regular beater is fine) and beat until you form a soft dough that pulls away from the sides of the bowl. Add flour as needed if it gets too sticky. Beat with a dough hook for 2 minutes or until smooth and elastic or turn the dough out onto a lightly floured surface and knead with a push-turn-fold motion for about 10 minutes. Place the dough in a bowl greased with olive oil. Cover with a towel, and set aside to rise for 1 1/2 hours.

**Step 2:** Uncover the bowl and punch down the risen dough. Knead briefly to flatten. Re-cover and leave for 45 more minutes.

**Step 3:** Preheat the oven (including the pizza stone) to 475 degrees.

**Step 4:** After the dough has risen, place on a lightly floured surface. With your hands, flatten the dough and push into a circle. Let it rest a few minutes so it will not draw back. Roll into a circle slightly larger than your pizza stone (or pizza pan) or you can pick it up in your hands rotating the dough around in a circle and throw it up in the air if you want to be really fancy!

Place the dough on your pizza peel (or greased pan) that has been sprinkled generously with corn meal. Brush olive oil over dough surface and add your favorite ingredients! **Bake pizza for 12-15 minutes or done to your liking.**

\*If you are using a peel and stone- with the pizza on the peel reach to the back of the stone and place the edge of the peel at an upward angle and with quick, short, back and forth motions withdraw the peel from underneath the pizza. After cooking, remove the pizza by sliding the peel underneath.

\*\*I make two 14 inch pizzas, depending on the thickness, from one recipe.