

PIZZA DOUGH

Ingredients

- 1 package active dry yeast
- 1 cup warm water (not hot it will kill the yeast if it is too hot)
- 1 teaspoon sugar
- 1 teaspoon salt
- 2 1/2 cups all-purpose flour

What to do:

1. Pour warm water into the bowl of your stand mixer, sprinkle in yeast and allow to sit until it is dissolved and bubbles form.
2. Add sugar, salt, and 1 cup of flour. Mix on slow/medium speed until smooth. Gradually add in the remaining flour and mix at medium speed for about 6 minutes. (Dough should clean most of excess off the sides of the bowl)
3. Remove bowl from stand mixer and cover with a clean kitchen towel, allow to rise about 40 minutes. Dough should be doubled in size.
4. Bake your stretched out dough with your favorite pizza toppings at 400 °F for 15 to 20 minutes.