

Pizza Dough

8 servings • Category: Baking • Generated by Nutrifax

Ingredients

- 500 g Flour (wheat, all-purpose, enriched, bleached)
- 325 g Beverages (water, tap, well)
- 2 1/4 tsp Leavening agent (yeast, baker's, active, dry)
- 2 tbsp Vegetable oil (olive)
- 1 tsp Sugars (granulated)
- 1 1/2 tsp Salt (table)

Instructions

1. Warm the water to 105–110°F (40–43°C). Stir in the sugar and yeast. Let stand 5 minutes until foamy.
2. In a large bowl, combine the flour and salt. Add the yeast mixture and olive oil.
3. Mix until a dough forms. Knead on a floured surface for 8–10 minutes until smooth and elastic.
4. Place in an oiled bowl, cover with a damp towel, and let rise in a warm place for 1–1.5 hours until doubled.
5. Punch down the dough and divide into 2 equal pieces for two thin-crust pizzas (or keep whole for one thick crust).
6. Roll or stretch each piece into your desired shape on a floured surface.
7. Top as desired and bake at 475°F (245°C) on a preheated pizza stone or inverted baking sheet for 10–12 minutes.