

Pizza Crust

Makes enough for one large thick crusted pizza, or two medium thin crusted pizzas. For best results, make the dough the day before, cover tightly and let rest in the refrigerator, then take the dough out about 2 hours before cooking and start with step 6.

Ingredients

- 1 big tsp Active dry yeast
- $\frac{3}{4}$ cup Warm water
- $\frac{1}{2}$ tsp Granulated sugar
- 2 cups All-purpose flour
- $\frac{3}{4}$ tsp Kosher salt
- Olive Oil to coat

Directions

1. Add sugar and yeast to warm water and let stand for about 5 minutes until yeast is foamy
2. In mixer with dough hook, combine all dry ingredients
3. With mixer on low speed, slowly add the water/yeast mixture, and mix until just combined and dough comes together in a sticky mass
4. Coat separate mixing bowl with olive oil.
5. Form the dough into a ball and place in oiled mixing bowl. Turn the ball to coat with oil.
6. Cover dough with a dishcloth and allow to rise for 45 minutes to an hour, until doubled in size.
7. Stretch dough to needed size for pizza. (Don't roll, it will make the crust tough)
8. Allow to rise again for 15-20 minutes
9. Top pizza as desired and cook at 450 to desired crispness

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