



Basic Pizza Dough

Author: Bob and Robin Young

Start to Finish Time: 2 hours 10 minutes

Preparation Time: 10 minutes

Inactive Time: 2 hours

Categories: Breads and Pastries

Yield: 2 pizzas

Source: Inspired by Kelsey Nixon

Description: This dough can be used for a variety of pastries and not limited to just pizza.

Ingredients

1 3/4 c warm Water (105 to 110 degrees F)

1 env Active Dry Yeast (2 1/4 teaspoons)

2 t med colored Honey

3 T Olive Oil

4 c Bread Flour, plus more for dusting

2 t fine Sea Salt

Olive Oil spray

Directions -

In a liquid measuring cup, combine the warm water, yeast and honey. Allow the yeast to dissolve and bloom, about 5 minutes. Once bloomed, add the olive oil.

In the bowl of a stand mixer fitted with the paddle attachment, combine the flour and salt. Stream in the water/yeast mixture and as the dough begins to come together, switch to a dough hook attachment. Allow the dough to knead, adding a bit more flour if needed, so that the dough releases from the sides of the bowl, 1 to 3 minutes. You should be able to touch the dough and not have the dough stick to your fingers.

Once the dough has kneaded and has pulled away from the sides of the bowl, remove the dough from bowl to a floured work surface and, with floured hands, continue to knead it by hand for 1 to 2 minutes. Then form the dough into a round ball and place it into a large bowl sprayed with Olive Oil spray.

Cover the bowl with plastic wrap or a clean dish towel and let the dough rise in a warm area of your kitchen until it doubles in size, 1 1/2 to 2 hours. After the dough has risen it is ready to be cooked however you'd like!