

Basic Pizza Dough

Amount	Measure	Ingredient - Preparation Method
1	cup	warm water
1/4	ounce	active dry yeast
1	teaspoon	sugar
1	tablespoon	extra virgin olive oil
1 1/2	teaspoons	extra virgin olive oil
3	cups	bleached all-purpose flour
1	teaspoon	salt

In a large bowl, combine the water, yeast, sugar and 1 tbspn oil and stir to combine. Let sit until foamy, about 5 minutes.

Add 1.5 cups of the flour and the salt, mixing by hand until smooth. Continue adding the flour, 1/4 cup at a time, working after each addition, until all flour is incorporated and dough is slightly sticky. Turn the dough out and knead until smooth and slightly tacky, 3-5 minutes.

Oil a large mixing bowl with remaining 1.5 tspns oil. Place the dough in the bowl and turn to oil all sides. Cover with plastic wrap and set in a warm, draft-free place until nearly doubled in size, 1 to 1.5 hours.