

Pizza Dough

Servings : 2

Amount	Measure	Ingredient - Preparation Method
3 1/4	cups	all-purpose flour
1	package	active dry yeast
1	cup	warm water (120 - 130 degrees)
1/4	teaspoon	salt
2	tablespoons	olive oil

In a large bowl, combine 1.25 cups flour, yeast, and 1/4 tspn salt. Add warm water and oil. Beat with electric mixer on low speed for 30 seconds, scraping constantly. Beat on high speed for 3 minutes.

Using a spoon, stir in as much of the remaining flour as you can. Turn out onto a lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6-8 minutes total). Divide in half. Cover. Let rest 10 minutes.