

Easy Pizza Dough

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Ingredients:

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water (100° to 110° F)
- 2 cups bread flour
- 2 tsp. sugar
- 1 tsp. salt
- 2 Tbsp. olive oil

Warm the water to between 100° and 110° F. I usually do this by running the sink water until it just becomes very hot to the touch and fill up a measuring glass to the 1 cup line. I then use a thermometer to make sure it's the right temperature. If it's too hot, it will kill the yeast, and if it's too cold, the yeast won't activate.

Pour the water into a large bowl. Mix in the yeast and 1 tsp of the sugar. Allow to stand for 10 minutes until foamy.

Add in the rest of the ingredients and stir until a dough forms. Cover with a kitchen towel (I sometimes use plastic wrap under the towel to keep it from sticking), and let rest for 30 minutes, or until about double in size.

Roll out the dough on a well-floured surface to your desired shape and thickness. The recipe will make one large pizza with a thick crust or two with a thin crust. Or multiple small ones.

Move dough to a baking pan and top with tomato sauce, cheese, and other desired toppings. You can also brush the crust with olive oil or melted butter.

Bake at 425°F for 15 to 20 minutes or until the crust is golden brown on the edges.

