

Pizza Dough

Place in Mixer:

1 1/2 c warm water

1 Tbsp yeast

pinch sugar

Let proof until its foamy and then add:

1/3 c sugar

1 tsp salt

~4 cups flour or until dough pulls away from the bowl and looks smooth.

Let it rise for about 30 mins and then roll it out. Be sure to bake for about 8-10 minutes at about 425 BEFORE you add your sauce and toppings. This makes sure the dough is cooked all the way through. Pull it out of the oven and add sauce, cheese, and toppings.

