



Basic Pizza Dough

Servings: 0 servings

Ingredients

Makes two 1-pound balls

- 1 1/2 cups warm water
- 2 packets (1/4 ounce each) active dry yeast
- 1/4 cup olive oil, plus more for brushing
- 2 tablespoons sugar
- 2 teaspoons coarse salt
- 4 cups all-purpose flour, plus more for dusting

Directions

1. Place the warm water in a large bowl; sprinkle with yeast. Let stand until foamy, about 5 minutes. Brush another large bowl with oil.
2. Whisk sugar, oil, and salt into yeast mixture, then stir in flour with a wooden spoon until a sticky dough forms. Transfer to oiled bowl; brush top of dough with oil. Cover bowl with oiled plastic wrap; let stand in a warm spot until dough doubles in size, about 1 hour.
3. Turn out dough onto a well-floured surface. With floured hands, knead until smooth, about 15 seconds; divide into two equal balls. To freeze dough, set balls on a plate (they should not touch); freeze until firm, about 1 hour. Then freeze in a labeled, resealable plastic bag up to 3 months. Thaw overnight in the refrigerator.

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