

Perfect Pizza Dough Recipe

- Prep time: PT 3 Hr
- Cook time: PT 12 Min
- Total time: PT 3 Hr 12 Min
- Yield: 2 Large Pizzas/ 6 Individual

Ingredients

- 1 1/3 cup Warm Water Under 110 Degrees
- 1 1/2 teaspoons Honey
- 1 package Active Dry Yeast
- 3 3/4

All-Purpose Flour Or Bread Flour

- 1 1/2 teaspoons Sea Salt
- 2 tablespoons Olive Oil

Cooking Directions

1. In a mixer fitted with a dough hook add water, honey and yeast. Stir together and allow to rest for 8-10 minutes or until mixture becomes foamy.
2. Add flour, sea salt and olive oil. Mix on medium speed until dough becomes a smooth, firm ball and pulls away from the sides of bowl. About 10 minutes.
3. Remove dough to a greased bowl and allow to rise in a cool spot for 1 1/2-2 hours or until doubled in size.
4. Divide dough into 2 large pizzas or 6 individual pizzas or calzones and shape into round balls. Cover dough with a cool damp towel or plastic wrap and allow to rest for 30 minutes. (At this point dough can be refrigerated for later use.)
5. Shape dough to desired size and place in a lightly greased pan, brush dough with olive oil, add desired toppings and bake in a 450 degree oven until brown around the edges 12-15 minutes.