

Homemade Pizza Crust

6 servings 1 hour 45 minutes

Makes Two 14" pizzas

Ingredients

4 c. flour
(I like to use half all purpose and half bread flour)

2 tsp. yeast
2 tsp. sugar
2 tsp. salt
2 Tbsp olive oil
1 1/2 cup warm water

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additional olive oil for greasing bowl and drizzling on crust

salt, pepper, & dried spices to taste.

Directions

1. Combine ingredients in a stand mixer fitted with paddle attachment. Mix until combined (if needed, add additional flour or water, one tablespoon at a time, to create a soft and slightly sticky dough).
2. Remove dough from bowl and gently knead by hand for one minute.
3. Form dough into ball and place in bowl that has been liberally coated with olive oil. Cover bowl with a towel and allow dough to rise in a warm place for one hour.
4. Preheat oven to 375.
5. Uncover dough. Punch ball to deflate and gently knead by hand.
6. Divide dough into two. Using a rolling pin, gently form two 14" rounds.
7. Place rounds on greased pizza pan or a hot pizza stone. Brush liberally with additional olive oil and sprinkle with salt, pepper, and spices to taste (we like garlic powder, oregano, & basil).
8. Bake pizza rounds for 10 minutes.
9. Remove from oven. Poke any bubbles with fork if needed.
10. Top with sauce, cheese, and pizza toppings of choice.
11. Bake for an additional 20 minutes, rotating pizzas half way through bake.
12. Remove from oven, allow to cool slightly, slice with pizza cutter, and serve.

Notes

You can roll the pizza crust thinner or thicker if desired, but you will need to adjust baking time accordingly.