

## Pizza Dough

(10-12" dough)

1 pizza	2 pizzas	3 pizzas	4 pizzas	Ingredients
2-2 ½ c	4-5 c	6-7 ½ c	8-10 c	All Purpose OR Bread Flour
1 packet	2 packets	3 packets	4 packets	Instant yeast
1 ½ tsp	3 tsp	4 ½ tsp	6 tsp	sugar
¾ tsp	1 ½ tsp	2 ¼ tsp	3 tsp	salt
⅛-¼ tsp	¼-½ tsp	⅓ tsp-¾ tsp	½ tsp-1 tsp	Garlic powder &/or basil leaves (optional)
2 Tb	4 Tb	6 Tb	8 Tb	Olive Oil (plus additional)
¾ c	1 ½ c	2 ¼ c	3 c	Warm water (105-115 F)

### Instructions:

1. Combine ½ of flour & all instant yeast, sugar, & salt in bowl. Add garlic powder/basil if using.
2. Add Olive Oil, warm water, and use wooden spoon to stir very well.
3. Gradually add more flour, 1 cup at a time, stirring until the dough comes together as an elastic ball (pulling away from the sides of the bowl). Will stay slightly sticky.
4. In separate bowl, drizzle olive oil and brush up sides of the bowl.
5. Dust hands with flour, form dough into a ball & transfer to oil-brushed bowl. Roll dough in oiled bowl until coated, cover bowl with plastic wrap and place in warm place.
6. Allow dough to rise for 30 minutes (or until doubled in size). If baking immediately, preheat oven to 425F.
7. Once dough has risen, deflate with hand, transfer to floured surface and until smooth (3-5 minutes).
8. Roll into 12" circle.
9. Transfer to parchment paper, lined pizza pan, & pinch or fold over edges to form crust.
10. Drizzle additional oil (about 1 Tb per dough) over top of pizza, use pastry brush to brush over entire surface of pizza.
11. Use fork to poke holes in center of pizza to avoid bubbling in the oven.
12. Parbake dough for 10-15 minute. Add desired toppings, bake for 13-15 minutes until topping are golden brown/bubbling