

Pizza Dough

Ingredients

2 c Warm Water
2 1/4 t Yeast
1 t Sugar
4 1/2 c Bread Flour
2 t Salt
2 T Olive Oil

Instructions

1. In the bowl of a stand mixer, combine the water, yeast and sugar. Stir to help dissolve the yeast. Allow the yeast to activate for 10 minutes. When the yeast is foamy and creamy it is ready to use.
2. Add 2 cups of the bread flour to the liquid. Using a rubber spatula, stir to combine, allowing the flour to absorb the liquid. Place the bowl on the stand mixer and attach the dough hook.
3. Mix on low speed, adding 1 cup of the remaining bread flour at a time, until fully incorporated. Add the salt and turn the mixer up to medium speed. Continue to knead until the dough is elastic but still slightly tacky and soft, about 10 minutes.
4. Oil a large bowl and your hands. Form the dough into a ball and place in the bowl coating it in

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the oil. Cover with plastic wrap and allow to sit in a warm place until doubled in size, about 2 hours.

5. Knock down the dough and fold it over on itself 1 or 2 times. Divide into 4 equal pieces and form each piece into a ball. Place the dough balls into 4 tupperware containers that have been oiled and drizzle with more oil, if needed. Cover each container and allow to proof for another hour. The dough is now ready to use.

6. If you are not using the dough right away, place it into the fridge. Take it out an hour prior to using.