
Dough

Ingredients

2 to 2 1/2 cups - All Purpose Flour

2 1/4 tsp - Instant Yeast

1 1/2 tsp - white sugar

3/4 tsp - salt

1/8 to 1/4 tsp - Garlic Powder and or Basil (depends on your taste requirements)

Optional

2 tbsp - Olive Oil

3/4 cup - Warm Water (110-115F)

Instructions

1. Mix water, yeast and sugar. Let sit until it becomes foamy.
2. Combine 1 cup (125g) of flour and salt in a large bowl. If desired, add garlic powder and dried basil at this point as well.
3. Add olive oil and water/yeast mixture and use a wooden spoon to stir well.
Gradually add another 1 cup of flour. Add any additional flour as needed, stirring until the dough is forming into a cohesive, elastic ball and is beginning to pull away from the sides of the bowl. The dough will still be slightly sticky but still should be manageable with your hands.
4. Generously spread, additional, olive oil in a separate, large, clean bowl.
5. Lightly dust your hands with flour and form your pizza dough into a round ball and transfer to your olive oil-brushed bowl. Use your hands to roll the pizza dough along

the inside of the bowl until it is coated in olive oil, then cover the bowl tightly with plastic wrap and place it in a warm place.

6. Allow dough to rise for 30 minutes or until doubled in size. Preheat your oven to 425F (215C) at this point so that it will have reached temperature once your pizza is ready to bake. If you have a Ninja or other outdoor pizza oven, even better since pizza should be cooked very hot 575+ deg and short time.

7. Once the dough has risen, use your hands to gently deflate it and transfer to a lightly floured surface and knead briefly until smooth (about 3-5 times).

8. Use either your hands or a rolling pin to work the dough into desired circle (thicker crust 12", larger circle for thinner crust) I prefer to press the dough in a 9" x 13" baking sheet.

9. Use a fork to poke holes all over the center of the pizza to keep the dough from bubbling up in the oven.

10. Add pizza sauce, desired toppings and bake in a 425F (215C) preheated oven for 13-15 minutes or until crust is golden brown. Once baked, and you don't want to cut on your pan, simply and slightly tilt the pan over a large cutting board that fits the size of your pizza. Help the pizza out with a spatula and enjoy!

Add more Pizzazz with our Italian Pizza Pizzazz Mix. Follow package instructions and sprinkle on just before pizza is done.

*This dough is also great for Italian bread sticks!