

# Easy Pizza Dough with Choice of Toppings

## Ingredients

- 1 cup warm water
- 1 TBSP sugar
- 1 TBSP active dry yeast
- 1 TBSP olive oil
- 2 to 2 1/2 cups flour
- 1 tsp salt

## Toppings:

- Pizza Sauce
- Shredded Cheese ( or fresh mozzarella , and or broccoli, mushrooms, onions olives....)

- **PROOF THE YEAST**

- Start by proofing your yeast...which means mixing together water, sugar and yeast and letting it sit until it becomes foamy and bubbly (about 5 minutes). It's important that you use warm, but not hot water.

- **MIX THE DOUGH/KNEAD THE DOUGH**

- Once the yeast is proofed, add the olive oil, 2 cups of the flour and salt and stir to combine. The dough will start to form a sticky ball, add more flour as needed. Once it does, transfer it to a floured surface and knead for about 5 minutes, or until a smooth ball forms.
- Knead it until it becomes smooth and not sticky. Adding a little extra flour may be required to achieve the perfect consistency. Be sure to only add it 1-2 TBS at a time so you don't overdo it.

- **FORM & ROLL THE DOUGH**

- Once the dough is smooth and elastic, start by forming it into your desired shape. We have made them in fun shapes too.
- Once you form it into the desired shape, roll it out on a well-floured surface until it's about 1/2" thick. Be sure to fold over the edges to form the outer crust.

- **DO NOT LET THE DOUGH RISE**

- After rolling the dough out be sure to bake it as quickly as you can. If you let it rise it could become too "puffy."

- **PRE-BAKE THE CRUST**

- Pre-bake the crust for 5 minutes (no more) in the preheated oven until it looks slightly set and a little bubbly (not brown at all)
- Bake the pizza on the lower rack of your oven to ensure the crust is closer to the heating element .
- If you have a pizza stone that can be preheated, there is no need to pre-bake the crust.

- **PRICK THE DOUGH WITH A FORK**

- If you notice pockets of air forming in the dough while it's baking, simply prick it with a fork to let the gas out. This happens to me sometimes when I pre-bake the dough, and it's a problem that is easily solved!