

# PIZZA DOUGH

from aFancifulTwist.Com

## Ingredients:

3 cups flour  
1 1/4 cups warm/hot water  
1 tablespoon olive oil  
1 package Rapid Rise yeast (about 2 teaspoons)  
1/2 teaspoon sugar  
1/2 teaspoon salt

(1 extra cup of flour for dusting and rolling our dough etc.)

## What to do?

Before you begin tip: run your bowl upside down under hot water - to get it warm.

Put warm/hot water in bowl.  
Sprinkle in 1 package of rapid rise yeast.  
Sprinkle in sugar.  
Set mixture aside for 2 minutes.

Put in olive oil and salt.

Mix with a warm or wooden spoon gently.

Slowly stir in your flour.

As you put in your last cup of flour, use your hands to mix dough gently in the bowl - don't knead too much, just enough to incorporate ingredients. Keep your dough in the bowl the whole time.

Once all ingredients are fully incorporated, form your dough into a ball, and leave in bowl.

Put a damp cloth over your bowl, and place your bowl in a very warm place for 30-45 mins.

Once dough doubles, gently punch the dough down.

Keep an extra bit of flour handy, you might need some here, as dough might be sticky after rising.

Take dough out of bowl and place on flour dusted counter.

Knead a little bit. (I don't knead much at all, as the dough is pretty easy to get smooth)

Just enough to smooth it out, and either separate into two balls for 2 medium pizzas, or make on huge pizza.

Use extra flour for dusting counter to roll out your dough, or if dough is a little too sticky.

Once rolled out....

Lightly dust your pizza baking sheet (or cookie sheet) with flour (you can use cornmeal, I personally like to dust with flour), then put your dough on your sheet and pinch corners around.

Now, let pizza dough sit for 5 - 10mins. (it will plump up a little more)

(I use this time to get my toppings ready)

Then top as you wish, and bake in a 400' oven for 30 mins. (my mom's oven takes 45 mins - 1 hour)

Judge it being ready when your cheese, toppings and/or crust edge have browned to your liking.

### Tips:

You can use this recipe with any flour you wish.

I have made oatmeal flour before, and used the same recipe. It worked out wonderfully.

Also, you can also use this dough for focaccia.

Make cheeseless, sauceless, or any kind of pizza you wish.

Remember, the more raw veggies you use, the more cook time, as they add lots of moisture.

I like to season my veggies a little before topping the pizza.

This is a wonderful base dough.

The sky is the limit! Enjoy ;)