

# Pizza Dough

YIELD: 3 Pizzas

<b><i>Ingredients</i></b>	<b><i>Large – 2 pounds</i></b>	
Water, 80°–90°F (27°–32°C)	1 ½ cups	(375 ml)
Olive Oil	2 tablespoons	(30 ml)
Sugar	2 tablespoon	(30 ml)
Baking Powder <i>(optional)</i>	¾ teaspoon	(4 ml)
Salt	2 teaspoons	(10 ml)
Flour, white	4 ½ cups	(1.065 L)
Yeast, active dry, instant	2 teaspoons	(10 ml)

Combine the yeast and the warm water in a large bowl.

Let stand for **5 - 10** minutes

Mix in the rest of the ingredients. Mix until it's all holding together.

Knead for **10** minutes. The dough should be smooth and elastic, tacky, not sticky.

Cover with plastic wrap and let rise in a warm place. I like to put mine in the oven with the light on then. Keep it in there for about **90** minutes until it's about doubled in volume.

Punch the dough down and divide it into two or three pieces.

Dough is easiest to form if allowed to rest in the fridge **3+** hours, or when frozen and then allowed to thaw for at least **two** hours.