

Pizza Dough

A simple recipe that makes for a good pizza crust, bread rolls, or calzone crust.

Serves 6

Ingredients

- 3 cups bread flour
- 1 tsp salt
- 2 tsp dry yeast
- 2 tsp sugar
- 1.25 cup warm water
- 2 Tbs vegetable oil
- Extra vegetable oil for the rise

Instructions

1. Put flour and salt in a medium bowl and mix well. Put the yeast, sugar and warm water in a small jar and shake well.
2. Once the yeast mixture has gotten a bit poofy (5-10 minutes), drizzle 2 Tbs vegetable oil over the flour and then mix the yeast into it. Combine well with a spoon and turn out on a bread board.
3. Knead the flour for 100 good hard strokes until it is smooth and elastic. It should be easy to knead and slightly oily. Add a bit of extra water if, at the very start it seems too hard to knead. You can also add a little extra flour at the end if it is too sticky.
4. Clean the flour bowl, coat it with vegetable oil and put the dough in. Slop it around for a bit to coat it with oil. Cover with plastic wrap and let rise in a warm place until doubled. If your kitchen is cold in mid-winter, you can try running the oven for a minute or so until it is barely warm and then turning it off and letting the dough rise in the oven.
5. Once the dough is doubled, punch it down, knead once or twice to get it smooth and use it!