

Basic Pizza Dough

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 1 hour 25 minutes

Hands-On Time: 15 minutes

Makes two 12-inch pizza shells

Ingredients

- 3 1/3 cups unbleached flour
- 2 tsp. salt
- 1-1/3 cup warm water
- 1 Tbsp. sugar
- 1 package dried yeast (2 1/2 tsp.)
- 1 Tbsp. extra-virgin olive oil

Instructions

1. Place the flour and salt in the bowl of a food processor and pulse a few times to blend the salt evenly into the flour.
2. Add the sugar and yeast to the warm water and stir. Allow the water-yeast mixture to sit for 3 to 4 minutes and when foamy on top, add the olive oil. Stir.
3. Turn on the processor and quickly pour the yeast-water through the feed tube. Process until the dough forms a ball. Remove the dough from the processor and bring together into the shape of a ball. Place in a large bowl, cover with plastic wrap and let rest for 45 minutes or until doubled in size. Deflate the dough with your hands and cut into two pieces and you're ready to build your pizza.

Note: You can also mix up the dough with a stand mixer or by hand, but it's faster with the processor.

Make-ahead: The dough can be made a day ahead and kept in a bowl, tightly covered with plastic wrap in the refrigerator for 24 hours. The dough can also be frozen for up to 4 weeks. Thaw overnight in the refrigerator.