

## Pizza Dough Recipe

### Ingredients:

5 cups flour (bread or all-purpose)

1 Tbsp. plus 2 tsp. Sugar

3 tsp. Kosher Salt

2 ¼ tsp. dry active yeast

3 Tbsp. olive oil

15 oz. luke warm water 105 to 108 F



### Directions:

1. Mix flour, sugar, salt and yeast into the bowl of a food processor. Pulse 5 to 6 times until thoroughly combined, add the olive oil and with blade running, stream in the water until a ball forms that rides around the bowl above the blade, about 15 seconds.
2. Continue for 15 more seconds then turn the ball onto a lightly floured surface and knead 10 to 15 times.
3. Add the dough to a mixer with a hook attachment and run the mixer on medium speed for 15 minutes.
4. Turn out onto a lightly floured surface and knead until a smooth ball is formed. Put the dough into a lightly greased bowl. Place a kitchen towel over the top of the bowl and leave in a warm space until the dough is doubled in size (about one hour).
5. Once dough is doubled in size, punch down the dough and return to a lightly floured surface.
6. Knead into a smooth ball and you can either let it rise again and shape it into your pizza or refrigerate for up to 5 days.