

PIZZA DOUGH



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Ingredients:

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water (110° F/45° C)
- 2 cups bread flour
- 2 tablespoons olive oil
- 1 teaspoon salt
- 2 teaspoons white sugar

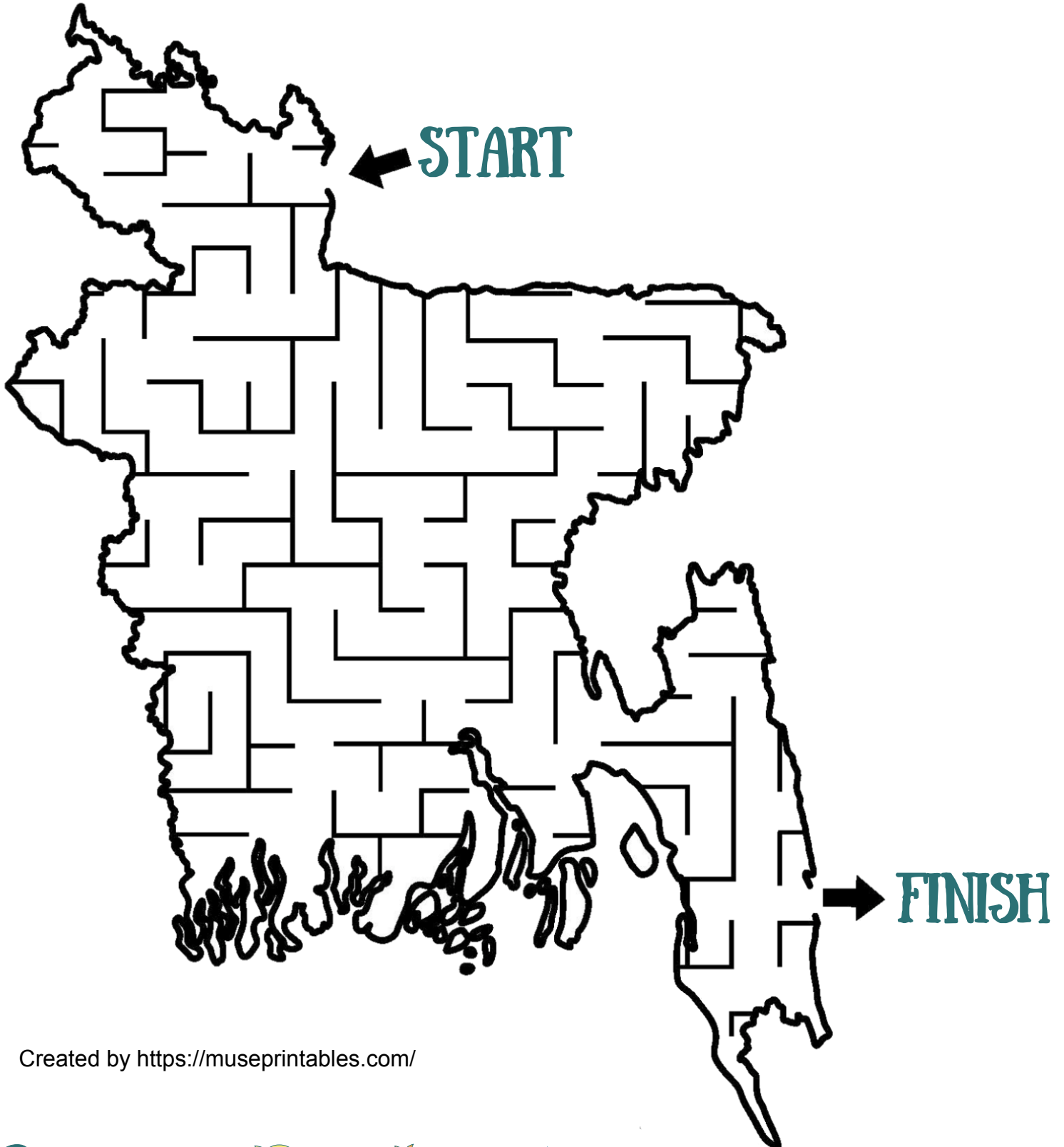
Directions:

1. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.
2. In a large bowl, combine 2 cups bread flour, olive oil, salt, white sugar and the yeast mixture; stir well to combine. Beat well until a stiff dough has formed.
3. Cover and rise until doubled in volume, about 30 minutes. Meanwhile, preheat the oven to 350° F.
4. Turn dough out onto a well-floured surface. Form dough into a round and then use a rolling pin to roll out into a pizza crust shape.
5. Cover with your favorite sauce and toppings.
6. Bake in a preheated oven until golden brown, about 20 minutes.

NOTE: This is the pizza dough recipe I used with my mom during the stay-at-home orders. It was delicious! 2 tips for you if you want to try a pizza dough from scratch: don't use boiling water to dissolve your yeast - that will kill it. Also, instead of bread flour, you can use all-purpose...but DON'T USE SELF-RISING FLOUR! Happy baking!

- Ms. Anna

MAZE OF BANGLADESH



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