

RECIPE

Homemade Pizza Dough

Pour warm water into a large bowl; sprinkle with yeast and let stand until foamy and slightly warm to the touch; about 104°F (about 5 minutes).

Whisk honey, olive oil and salt into yeast mixture. Add flour and stir until a sticky dough forms.

Transfer dough to a flour-dusted cutting board and knead briefly to incorporate all ingredients.

If using regular yeast, transfer dough to an oiled bowl and brush top of dough with oil. Cover bowl with plastic wrap and set aside in a warm, draft-free place until dough has doubled in size; about 1 hour.

If using rapid-rise yeast, you can skip this step!

Turn out onto a lightly-floured surface and gently knead 1 or 2 times before using.

If using rapid-rise yeast, dough can be stored in an oiled bowl, covered with plastic, in the refrigerator for up to 2 hours.

If using regular yeast, it can be stored that way for up to 5 days.

To freeze, wrap dough in plastic wrap; place in a resealable freezer bag for up to 3 months.

INGREDIENTS

- (1) 1/4 oz. envelope active dry yeast OR rapid-rise pizza yeast
- 1 Tbsp. honey
- 1/8 cup extra virgin olive oil, plus more for bowl and brushing
- 1 tsp. kosher salt
- 3/4 cup warm water
- 2 cups unbleached all-purpose flour (spooned & leveled), plus more for dusting
- Pizza or tomato sauce
- Mozzarella cheese
- Toppings (pepperoni, sausage, buffalo sauce + roasted chicken breast, sliced onions, cut peppers, goat cheese + figs + pesto, ham + pineapple, parmesan)
- Basil, oregano, sea salt