

PIZZA DOUGH

450 F

Kitchen Aid mixer

1 pkg Dry yeast or 2 1/4 Teaspoon
1 1/4 C **Distilled** water 100 to 105 degrees
1 Tsp Sugar
1 Tsp Kosher salt
3-4 C AP flour
1 Tsp Olive oil plus more for the bowl

In a measuring cup add the distilled water and heat to 100 to 105. Sprinkle yeast over the warm water and let stand until it ferments about 5 minutes or so, add olive oil and sugar and stir to combine.

Pour the yeast mixture in your Kitchen aid mixer with dough hook add 3 cups of flour and salt and blend until the dough comes together. If the dough is wet and sticky add more flour a couple of tablespoons at a time. Once the dough pulls away from the sides continue kneading for 5 to 10 minutes on number 2. Once the dough is smooth and elastic place it in a lightly oiled bowl, make sure to turn dough in the bowl so it is covered with oil. Cover the bowl with a clean dish towel and let raise until double. Place bowl in a draft free and warm area. About an hour.

Spread dough out in a well greased pizza pan and let it raise again. When raised put dimples in the dough every 2 inches with your finger or use a fork.

Add your toppings and bake at 450 F for 15 to 20 minutes.

Add the mozzarella cheese 5 minutes before it is finished. Add basil when you take it out.

Ciao