

Basic Pizza Dough

You can make this dough in one minute in the food processor - really! If you use Rapid Rise yeast, you can shorten the rising to 30 minutes, making this a totally doable pizza to make after a busy day. This recipe will make 3 10" crusts or 2 thicker crusts. I roll it out with a rolling pin, but if you are comfortable as a pizzeria king to stretch and spin it, go for it! If you are making a lot of pizzas and have only one pizza peel, you can make your pizzas on parchment paper. Reduce oven temperature to 450° to prevent parchment from burning, sprinkle cornmeal onto parchment paper, then place rolled out dough on parchment paper and add pizza toppings. Scoop up pizza with your peel under the parchment paper and slide onto to the hot pizza stone.

1 Tb	yeast or 1 package (could use Rapid Rise)	1 tsp	salt
2 tsp	sugar	1	warm water
3 cups +	all-purpose flour	1 Tb	Cornmeal as needed
1 Tb	olive oil		Parchment paper (not wax paper)

- 1 Place your baking stone into an oven and preheat to 500° or 450° if using parchment paper. You want the stone really hot to achieve the best browning on the bottom.
- 2 Measure flour into bowl of food processor. Place the yeast and sugar together and place the salt and olive oil on the other side of the bowl. Add ½ cup warm water to yeast to begin to activate it. Bubbles will begin to form in the yeast mixture. If using food processor, with motor running, add enough warm water to bring all ingredients together into a moist, but not wet ball. If mixture is too dry, add more water. If mixture is not coming together, then add more flour, a little at a time. Oil your fingers when working with dough to prevent sticking.
- 3 Divide dough into 2 or 3 equal pieces and form them into discs. Place your discs of dough on an oiled tray and cover with plastic wrap. Leave in a warm place to rise until double its size - about 45 minutes or an hour. (If using Rapid Rise, it should be ready in about 30 minutes.) You can leave it sit longer to develop more flavor and the continue to punch down the dough and let it rise. Or you can place in refrigerator and bring up to room temperature the next day before using.
- 4 To use place dough on a well floured surface and roll it out with a rolling pin. Turn the dough a ¼ turn after each roll and re-flour surface frequently to prevent sticking.
- 5 You are ready to top your pizza. Sprinkle cornmeal generously on your pizza paddle. Place parchment paper on paddle if using. Place dough circle on paddle. Top with your favorite toppings - minimize liquid in your ingredients for maximum success and best browning of bottom.
- 6 Slide your pizza from the paddle onto the hot pizza stone in the oven and bake about 6 minutes (longer for a thicker crust) or until the cheese just begins to brown.

Servings: 6

Preparation Time: 11 minutes

Cooking Time: 6 minutes

Inactive Time: 30 minutes

Total Time: 47 minutes

Oven Temperature: 500°F

Nutrition Facts

Nutrition (per serving): 238 calories, 17 calories from fat, 2g total fat, 0mg cholesterol, 1168.6mg sodium, 293mg potassium, 49.8g carbohydrates, 7.8g fiber, 4.7g sugar, 9.1g protein.

Source

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