

# Easy Pizza Dough

from *Cathy's Kitchen*

## Ingredients

1 cup warm water (110°)  
2½ teaspoon active dry yeast  
1 Tablespoon sugar  
1 teaspoon salt  
2 Tablespoon olive oil  
3 cups King Arthur All-Purpose Flour

## Instructions:

1. In a measuring cup stir warm water, sugar, and yeast. Allow to sit for 5 to 10 minutes until bubbly.
2. In a stand mixer bowl, pour flour and salt whisk with a fork.
3. Pour in yeast and olive oil, make sure to use your hook attachment, turn on slowly moving to medium setting and allow to mix for 6-minutes. This amount of time works perfectly each time.
4. Turn pizza dough onto a lightly floured surface, kneed a few times, and I place the dough back into my mixing bowl that I greased with olive oil lightly and add a little of oil to the top side of my dough too.
5. Next I cover my dough with a damp towel and place it inside my oven that I previously heated at 150° for several minutes and let it rise anywhere from 1 to 2 hours.
6. Once the dough has risen, I turn onto lightly floured surface once again give it a few turns and then divide the dough into two balls. You can use the dough immediately if you want or if you prefer like to use it at a later time, I wrap each ball in plastic wrap, then put each wrapped dough ball into a plastic bag to freeze.
7. When ready to use the frozen pizza dough, pull out one of the dough balls from freezer or if you want set it in your refrigerator over night. Once it's thawed, I place the dough on a lightly floured surface and begin working my dough rolling, stretching, and tossing it into shape.
8. Before I begin to actually build my pizza I sprinkle cornmeal onto my over-sized cookie sheet then place the pizza dough on top of the cornmeal. This gives the crust a lovely sandy texture.
9. Now, you're ready to top your pizza with your favorite toppings!

10. Preheat oven to 450°; on lowest rack setting I bake my pizza for 10 minutes for a crispy crust bottom, then place the pizza up to the middle for an additional 15-minutes. If the pizza is getting too brown at this point, lower the temperature to 400°.