



Noreen's Kitchen

Big Batch Pizza Dough

Ingredients

makes four one pound balls of pizza dough

3 cups warm water
2 tablespoons instant yeast
2 tablespoons sugar

1 tablespoon salt
3 tablespoons olive oil
6 to 8 cups all purpose flour

Step by Step Instructions

Combine all ingredients in the bowl of your mixer fitted with the dough hook. This can also be done by hand.

Allow mixture to blend until combined and the dough begins to pull away from the sides of the bowl.

Allow dough to knead in the mixer on low speed for 5 minutes.

Remove dough from the bowl and form into a smooth ball shape.

Oil the bowl well and place the dough back into the bowl, rolling it around to coat in the oil.

Cover the bowl with a towel or plastic wrap and set in a warm place to rest for 10 to 15 minutes or longer but not more than an hour.

Remove dough from bowl and deflate.

Divide into 4 one pound balls.

Use the dough to make pizza.

You can freeze the dough balls at this point by placing in a plastic bag and freezing until firm. Then you can wrap them better and keep frozen for up to 3 months.

When ready to use, remove from freezer and allow to thaw in a bowl on the counter. When thawed, and risen, you may deflate and make pizza!

ENJOY!