

Noreen's Kitchen

Sourdough Pizza Crust

Ingredients

6 Cups all purpose flour or bread flour
1 cup warm water
2 cups sourdough starter
1 tablespoon instant yeast
1 tablespoon sugar
1 teaspoon salt
1 tablespoon olive oil

Step by Step Instructions

Combine all ingredients in the bowl of your mixer.

using the dough hook, blend until the dough forms a ball.

Allow dough to knead on the mixer for 7 minutes.

Remove dough from the bowl and lightly oil the bowl. Return the dough to the bowl and cover and allow to rest for 15 minutes.

Press dough onto pizza pan and you are ready to build your pizza.

This recipe makes a crust for three 16 inch pizzas.

Enjoy!