



Noreen's Kitchen

Basic Pizza Dough

Ingredients

Makes 2, 12 Inch Pizzas

3 cups all purpose flour
1 1/2 cups warm water
1 tablespoon instant yeast
1 teaspoon salt

1 teaspoon granulated sugar
1 1/2 tablespoons olive oil

Step by Step Instructions

Place all ingredients in the bowl of your stand mixer fitted with the dough hook.

Blend thoroughly and allow mixture to knead on the highest recommended speed for your machine for 4 to 5 minutes.

Remove dough from bowl. Oil bowl and oil the dough as well.

Cover and allow dough to rest for 10 minutes.

Divide dough into two balls evenly.

Use as desired to make your preferred pizza.