

Noreen's Kitchen

My Favorite Pizza Dough

Ingredients

Makes enough for 3 14 inch pizzas

2 1/2 cups warm water	1 teaspoon salt
2 tablespoons instant yeast	2 tablespoons olive oil
1 tablespoon granulated sugar	6 cups all purpose flour

Step by Step Instructions

Combine all ingredients in bowl of mixer with dough hook attachment.

Blend until dough has pulled together and allow to knead for 7 minutes.

Remove dough from bowl and oil the bowl with cooking oil/olive oil.

Return dough to bowl and oil top of dough

Cover bowl and allow dough to rest for 10 to 15 minutes.

Gently deflate dough and divide into three pieces.

Spread each piece onto a pizza pan and build pizza as desired.

*****NOTE*****

You can par-cook your crust for 12 minutes without toppings and cool and wrap and freeze so you will have pizza "skins" ready to go whenever you want them. These will keep in your freezer for up to 6 months if they are properly wrapped.

Enjoy!