

Pizza

Mix in a stand mixer:

1 tbsp. instant yeast
2 cups flour (I use 1 cup each of white & wheat bread flour)
3/4 tsp. salt
1 1/2 tsp. sugar
4 tsp. oil (1 tbsp. + 1 tsp.)
3/4 cup water (120-130°)

Knead with dough hook for 8 minutes, or until soft & pliable. Rest in bowl, covered, for 10 minutes.

Roll into desired shape on cornmeal-covered baking stone. Cover with plastic wrap (that has been sprayed with nonstick spray); rise in a slightly warm place for 30 minutes, or until doubled. Toward the end of the rising time, preheat oven to 400°. Poke the dough all over with a fork.

Bake crust for 10 minutes, then remove from oven. Top with desired toppings, then bake 10 more minutes, or until done. Slice & enjoy!

BBQ Chicken Variation:

After crust has baked for 10 minutes, top with barbecue sauce, grated cheese (cheddar and/or Monterrey jack), diced chicken, and garlic powder. Garnish with sliced green onions after baking. Sometimes I add a little well-drained canned pineapple. Be sure to cover the chicken with some of the cheese, and don't cut the chicken too small, otherwise it'll dry out easily in the oven.

Make-ahead tip: I haven't tried freezing this dough yet (it's so quick to make that I haven't needed to), but one thing that saves time is making up batches of the dry ingredients. One batch will fit in a ziploc sandwich bag. After making the dough today, I made 3 of these bags for later.