

Sheila and Tim's Pizza Dough

yield: 2 pizzas

Lynn's old neighbours made pizza every week using this reliable recipe.

Ingredients:

1 ½ cups warm water
1 teaspoon sugar
2 Tablespoons olive oil (or more)
1 pkg yeast (2 ¼ teaspoon or 11 mL or 8 grams)

3 ½ cups all-purpose flour
½ teaspoon salt

Directions:

Combine the first four ingredients in a large bowl and let it sit for a few minutes. You will see foam on the surface when the yeast starts to "activate".

In a separate bowl, combine the flour and salt.

Pour the flour mixture into the liquid mixture. Mix well. You may want to use your hands to form the dough into a ball.

Place the dough into a lightly oiled bowl. Cover with plastic wrap, or put the dough into a plastic bag. Let it rise for 1 to 2 hours at room temperature. It will double in size. (You can speed up the rising by putting your dough into a slightly warm oven - 100 - 150° F)

Preheat oven to 500° f.

Roll dough on a well-floured surface or stretch it with your hands. Place dough on a lightly oiled or parchment paper lined baking pan.

Spread lightly with sauce and toppings of your choice.

Bake in very hot oven for about 15 minutes.

Enjoy!

