

## Simple Pizza Crust

adapted from [The Recipe Critic](#)

1½ cups warm water

2 Tbsp. sugar

1 Tbsp. yeast

3½ cups flour

1 tsp salt

Preheat oven to 475 with a pizza stone or overturned baking sheet in the oven. In the bowl of a stand mixer, or a large mixing bowl, combine warm water, sugar and yeast, and let sit for five minutes, until the yeast is bubbly. Add the flour and salt, and mix this until a smooth dough forms. Let rise for 10 minutes. Divide the dough into four pieces, and let rest 5 minutes. Roll out each piece into a pizza shape, and top with desired toppings. Bake each pizza on the pizza stone/baking sheet for 7-9 minutes, or until the crust is crisp and the cheese is melted and lightly browned.