

Homemade Pizza Dough

slightly adapted from *About Professional Baking*

yield: 1 large thick crust or 2 medium crust pizzas

Pizza Dough Ingredients:

- 3 & 1/4 cups Bread Flour, plus more for dusting your work surface
- 1/4 cup Yellow Cornmeal, plus more for dusting pans
- 1/2 teaspoon Garlic Powder
- 1 & 3/4 teaspoons Red Star Platinum Yeast
- 1 & 1/3 cup Water, warmed to 110F/43C
- 1/4 cup Extra Virgin Olive Oil
- 1 & 1/2 teaspoon Salt
- Cooking spray
- Pizza sauce, cheese and toppings

Pizza Dough Directions:

1. In a large mixing bowl, whisk the Bread Flour, Cornmeal, Garlic Powder and Red Star Platinum Yeast together. Create a well in the middle and add in the warm Water and Olive Oil. With your hands or a spoon, mix until the dough comes together and forms a ball. (it might look a bit ragged). Cover the bowl with a kitchen towel and let the dough rest for 10 minutes.
2. Sprinkle the dough with the Salt and knead it in on a flat surface for 1-2 minutes or until the dough becomes elastic (It should be slightly springy after kneading and not too sticky)
3. Spray the inside of a medium bowl with Cooking Spray. Place the dough in the bowl, then turn it so it faces up and all sides are greased with the spray. Spray a piece of plastic wrap with cooking spray and place it over the bowl, spray side down. Let the dough rise for roughly 1 hour, or until it doubles in volume. (make sure it is in a warm place to rise, do not put it directly under an air conditioning vent)
4. Place the dough on a flat surface that has been lightly dusted with flour. You can make 1 large thick crust pizza or 2 medium crust pizzas. For 2 pizzas, cut the dough into two equal portions. Knead each portion to slightly deflate it and then cover with a damp kitchen towel. Let the dough rest for about 10 minutes. (resting lets the gluten relax and allows for a better shaped pizza)
5. Heat oven to 450F while the dough rests. Prepare 2 pizza pans or sheet pans with sides by sprinkling Cornmeal on the pan to prevent the dough from sticking. Roll each dough ball to your desired thickness and place on the pans. Add sauce, cheese and toppings and bake for 10-15 minutes, or until lightly brown and puffy. Let it cool slightly before cutting. Enjoy