

# Pizza Dough

## A Pampered Chef Recipe

Thanks Laury~

Making pizza dough is almost an art form. The dough is effected by the subtle changes in the weather, especially heat and humidity. I had to make about 20 pizza until I began to understand the dough: hopefully you are a faster learner than I am! In either case, it's worth the effort to get it right.

## Ingredients

- 1 Cup luke-warm water
- 1 TBSP dry yeast
- 1 tsp sugar
- 1 TBSP olive oil
- 2-2 ½ cups of flour
- 1 tsp salt

## Directions

Dissolve the yeast in the cup of luke-warm water. Add sugar and oil. Let sit until foamy (Usually 5-10 minutes). Add water/yeast to a large kneading bowl. add 2 cups of flour and salt and stir with fingers until sticky. Begin kneading. Add the remaining flour until the dough is barely sticky. Knead for about 5 minutes (Yes, you can use a mixer- I like to feel the dough. If you are using the mixer, add yeast water flour and salt to the mixer and let it knead for 5 minutes.)

The dough should be elastic and soft, not sticky, yet not tough either. Like I said, it took me 20 pizzas...

I place the ball of dough on a slightly oiled cookie sheet and let it sit for about 5-15 minutes. Roll out. Top with favorite sauce and toppings.

I bake my pizza at 500 degrees for about 20 minutes.  
Yum!

### Tips:

Practice on the kids. They'll love being guinea pigs for this one!