

Foolproof Pizza Dough

3/4 cup warm water
1/2 tablespoon yeast
1/2 tablespoon sugar
1 1/2 cups flour
1/2 teaspoon salt

In a medium bowl, whisk together the water, yeast, and sugar. Let sit five minutes, or until bubbly. Add the flour and salt, and mix until a dough forms. Knead gently, adding more flour as needed, to form a soft dough. Cover and let rest 15 minutes. At this point, you can either proceed with baking the dough immediately, or refrigerate the dough for up to 24 hours. The dough can also be frozen* in a plastic bag (leaving room for the dough to expand) for up to six months.

Preheat the oven to 500 with a baking stone or overturned cookie sheet inside. Spread the dough out to form a large circle. Top with desired pizza toppings. Place on preheated baking stone or cookie sheet, and bake 8-9 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

* To thaw from frozen, place the dough in the refrigerator for several hours or overnight to thaw. Let sit at room temperature for 30 minutes before baking.