

Rosemary Pizza Crust from www.lickthebowlgood.blogspot.com

- 1 envelope active dry yeast
- 2 tablespoons sugar
- 2 cups bread flour, plus more for pressing the dough out
- 3/4 cup warm water
- 2 teaspoons chopped rosemary
- 1/2 teaspoon fine salt
- 1/4 teaspoon freshly ground pepper
- olive or vegetable oil, for oiling the bowl

In a large bowl, whisk the yeast and sugar with 1/4 cup of the flour. Stir in 1/4 cup of the warm water and let stand until slightly foamy, about 5 minutes. Add the rosemary, salt, pepper and the remaining 1 3/4 cups of flour and 1/2 cup of water; stir until a dough forms.

Turn the dough out onto a lightly floured work surface and knead until smooth, about 5 minutes. Transfer the dough to an oiled bowl, cover and let rise in a draft-free spot (the microwave) until billowy and doubled in bulk, about 1 hour.

Meanwhile, preheat the oven to 450°. Place a pizza stone or pan in the bottom of the oven, and preheat for at least 30 minutes.

Turn the dough out onto a lightly floured work surface. Press and stretch the dough into a 13-inch round then transfer to the preheated pizza pan. Be careful not to touch the pan because it will be HOT.

Place your sauce and desired toppings on the dough then transfer the pizza into the oven until the crust is golden brown and the cheese melts; about 15-18 minutes.

NOTE: Pizza stones will heat faster and will create a crispier crust while metal pans may take longer to brown and the crust will be slightly softer.

