

## **Pizza Dough**

1/2 package yeast  
1 1/4 c warm water  
2 T oil  
3 1/2 c flour  
1 tsp salt

Dissolve yeast in the warm water, then add oil. Combine flour and salt separately then mix into water mixture. Use your hands to mix well and then turn out onto a floured surface. Knead dough for approximately 10 minutes (it never takes me that long), using minimal flour - just enough to keep the dough from sticking to the surface and your hands.

Place the dough into a wet bowl - cover and place in a warm location until the dough has risen 1 1/2 times. This will take about 1 hour. Remove dough, separate into 2 balls, cover and let rest again for about 20 minutes. May wrap and refrigerate for use later, freeze for use much later or you can make your pizza right now.

The dough will make 2 - 13 inch pizzas. Heat over to 400 degrees with pizza stones in oven for approx 20 minutes. While oven heating, press out dough on pizza pan, cover with toppings you desire and bake pizza for 10 to 15 minutes.