

## Pizza Dough

### Ingredients

2	C	Flour, bread
$\frac{3}{4}$	C	Water, Warm
1	tsp	Yeast, instant
2	Tbsp	Sugar
1	tsp	Salt, kosher
2	tsp	Olive oil

### Directions

Place sugar, water, olive oil, and yeast in a stand mixer bowl. If substituting active yeast for instant yeast, allow to stand for 5 to 10 minutes, until mixture starts to bubble, getting frothy. Add cup of flour and salt. Using paddle attachment, mix on low speed, slowly adding flour (if needed) until dough comes together, forming a ball. Lube the hook attachment with oil. Knead on low speed for 15 minutes. Allow to rise an hour before punching down and rolling out. Allow a half hour rise before topping.