

Pizza Dough

It's not delivery, it's not even Digiorno, it's Cooking in College!

- Servings - 1 ball o' dough
- Prep time - 5 minutes
- Wait time - 1 hour

Ingredients

- 1 packet of active dry yeast
- 1 cup warm water (105 to 115F)
- 1/2 teaspoon salt
- 2 teaspoons olive oil
- 2.5 cups of all-purpose flour

Protocol

1. In a mixer bowl, dissolve your yeast in the water and add in the salt and olive oil.
2. Mix in the 2.5 cups of flour and turn on your stand mixer to speed 2 for 4 minutes (or mix the dough in the bowl with your hands and transfer to a floured surface to knead for 5 to 7 minutes).
3. Place the dough in a greased bowl and let rise for one hour or until it doubles. Punch it down when it is finished rising.