



EASY HOMEMADE PIZZA DOUGH

From the kitchen of Mom Dudley

This Easy Homemade Pizza Dough recipe yields the best ever homemade pizza in 30 minutes FLAT! It's made with only 5 ingredients and does not require any rising!

Ingredients:

- 1 cup warm water
105-110 degrees F
- 1 TBS sugar
- 1 TBS active dry yeast
- 1 TBS olive oil
- 2 to 2 1/2 cups all-
purpose flour*
- 1 tsp salt

Directions:

- Preheat oven to 350 degrees F. Grease a pizza pan or large jelly roll pan and set aside.
- Put warm water into a large mixing bowl.
- Add sugar and yeast and stir to combine.
- Let mixture sit for 5 minutes, or until it becomes frothy and bubbles form.
- Add olive oil and gently stir to combine.
- Add 2 cups of flour and salt and mix with a spatula until a ball begins to form (dough will still be slightly sticky). Add more flour as needed to form a dough ball.
- Transfer to a floured surface and knead into a smooth dough, adding up to 1/2 cup extra flour if needed.
- Roll dough into your desired shape and gently transfer to your prepared pan.
- To ensure the dough doesn't form air pockets, use a fork to prick to the dough all around (gently so you do not poke holes all the way through the crust).
- Bake on the lower rack of your preheated oven for 5 minutes and remove from your oven. (this is just to very slightly prebake the dough). If you notice air bubbles forming, poke them with a fork to let the air out.
- Add pizza sauce and toppings of choice!
- Bake on the lower rack of your oven for around 15-20 minutes until the crust looks crispy and lightly browned. And cheese melted. Be careful not to overcook.
- Let cool, cut and serve.