

Basic Pizza Dough

- 1 teaspoon active dry yeast
- $\frac{2}{3}$ cup warm (105° to 115° F) water
- 2 tablespoons olive oil
- $\frac{3}{4}$ teaspoon coarse salt
- $1\frac{1}{2}$ - $1\frac{3}{4}$ cups all-purpose flour

1. Dissolve yeast in $\frac{2}{3}$ cup warm water in medium bowl; let stand 5 minutes.
2. Stir olive oil, salt, and $1\frac{1}{2}$ cups of the flour into yeast mixture to form a rough dough. Turn out onto lightly floured surface; knead about 4 minutes, adding flour as necessary to make a soft slightly sticky dough.
3. Lightly oil a large bowl. Place dough in bowl, turning to coat on all sides with oil. Let rise, covered tightly with plastic wrap, in warm, draft-free place until tripled in bulk, 3-4 hours.
4. Punch dough down. Roll out on lightly floured work surface w/ floured rolling pin to 12-inch circles.