

Homemade Pizza Dough

Be it ever so humble, nothing quite beats homemade pizza. You get to choose the toppings and you're limited only by your imagination!

Ingredients: (2 make 2x12 inch pizzas)

3 – 3 ¼ c. all purpose flour

1 ¼ c. warm water

½ Tbsp active dry yeast

½ Tbsp sugar

1 tsp kosher salt

1/8 c. butter, softened

Directions:

Add ½ Tbsp active dry yeast and ½ Tbsp sugar to ¼ c. warm water, approximately 105 degrees Fahrenheit, or just so it feels slightly hot to the touch. Stir to combine and let sit for 5 minutes for yeast to active.

Meanwhile, combine half the flour with 1 tsp kosher salt in a large bowl. After yeast has been activated for 5 minutes, stir into flour and salt mixture. Gradually add in remaining flour until a somewhat 'shaggy' dough is formed. Turn dough out onto floured work surface and form into a ball – let rest for 5 minutes before proceeding.

After 5 minutes, knead dough with heel of your hand out into a somewhat rectangular shape. Spread top of dough with ½ of the softened butter. Fold dough over onto itself and knead until the butter is no longer apparent. Once again, using heel of your hand, knead dough out into a somewhat rectangular shape and spread with remaining butter. Once again, fold dough over onto itself and knead until butter is no longer apparent. Form into a ball.

Place ball of dough into a clean, slightly greased bowl with butter or olive oil. Flip dough so that top of dough is slightly coated with oil or butter. Cover bowl with plastic wrap and a towel. Place in a warm dry place and let dough rise for 45 minutes to an hour.

Separate dough into two balls and spread out onto pizza pans. Top with whatever toppings and sauce you'd like and place in preheated 425 degree Fahrenheit oven. Bake for 15-18 minutes until crust is golden and cheese is melted. Let cool for 5 minutes before slicing – enjoy!

Kim's Cookology