

Pizza Dough

Ingredients:

3/4 cup warm water

1 envelope (2 1/4 teaspoons) active dry yeast

3 tablespoons olive oil, plus more for brushing the bowl

2 cups all-purpose flour, plus more for dusting and if needed

1 teaspoon sugar

3/4 teaspoon salt

Directions:

1. Pour 3/4 cup warm water into small bowl; stir in yeast. Let stand until yeast dissolves, about 5 minutes.
2. Brush large bowl lightly with olive oil. Mix the flour, sugar, and salt in a food processor. Add yeast mixture and 3 tablespoons oil; process until dough forms a sticky ball.
3. Transfer to lightly floured surface. Knead dough until smooth, adding more flour by tablespoonfuls if dough is very sticky, about 1 minute.
4. Transfer to prepared bowl; turn dough in bowl to coat with oil. Cover bowl with plastic wrap and let dough rise in warm draft-free area until doubled in volume, about 1 hour.
5. Punch down dough and roll out according to recipe instructions.

