

PIZZA DOUGH

1 1/2 CUPS WARM WATER

2 PACKETS YEAST (2 TABLESPOONS)

1/4 CUP OLIVE OIL

2 TABLESPOONS SUGAR

2 TEASPOONS SALT

4 CUPS FLOUR

- 1) POUR 1 1/2 CUPS WARM WATER INTO A LARGE BOWL, SPRINKLE WITH THE YEAST AND LET STAND TILL FOAMY, ABOUT 5 MINUTES.
- 2) WHISK OIL, SUGAR AND SALT INTO THE YEAST MIXTURE. ADD THE FLOUR AND STIR UNTIL A STICKY DOUGH FORMS. TRANSFER DOUGH TO AN OILED BOWL AND BRUSH THE TOP WITH OIL. COVER BOWL WITH PLASTIC WRAP AND SET ASIDE IN A WARM PLACE TILL DOUGH DOUBLES IN SIZE - ABOUT 1/2 HOUR. TURN DOUGH OUT ON A LIGHTLY FLOURED SURFACE AND GENTLY KNEAD 1 OR 2 TIMES BEFORE USING. MAKES 2 8 OUNCE PORTIONS.