

# Homemade Pizza Dough

*Makes 2-12 inch Pizza Doughs:*

## Ingredients

1 tablespoon active dry yeast  
1 teaspoon sugar  
1 cup warm water (105 to 115 degrees)  
3 cups all purpose flour  
1 teaspoon salt  
2 tablespoon extra virgin olive oil

## Preparation

In a small bowl or pyrex measuring cup, dissolve yeast and sugar in warm water.  
Let stand for 5 minutes, until yeast is bubbling and foamy.

In bowl of a food processor fitted with dough blade, pulse flour and salt 3 or 4 times.

With motor running, slowly add yeast mixture until it has been absorbed.

Continue processing until dough forms a ball that cleans sides of bowl, then process 1 minute more.

If dough seems dry, add a bit more water.

Pat dough into a nice ball.

Coat inside of a large bowl with olive oil and put ball of dough in it, turning it once to coat with oil.

Cover with a clean kitchen towel and let dough rise in a warm place until doubled in size, about 1 1/2 hours.

Divide dough in half and let rest another 10 minutes.

Roll out each dough to make two 12 inch pizzas.

*passioneats* | 3.01.2011

[www.passioneats.com](http://www.passioneats.com)