

## ***Easy Pizza Dough***

<b>2 Cup</b>	<b>Warm Water (110° F / 45° C)</b>
<b>4 ½ Tsp</b>	<b>Yeast (1 Package)</b>
<b>2 Tsp</b>	<b>White Sugar</b>
<b>5 Cup</b>	<b>Flour</b>
<b>4 Tbsp</b>	<b>Olive Oil</b>
<b>2 Tsp</b>	<b>Salt</b>

- 1.** Place warm water in a bowl; add yeast and sugar.
- 2.** Mix and let stand until bloomed, about 10 minutes.
- 3.** Add flour, oil, and salt to the yeast mixture; beat until smooth. You can do this by hand or use a stand mixer fitted with a dough hook.
- 4.** Let rest for 5 minutes.
- 5.** Turn dough out onto a lightly floured surface and divide into two halves.
- 6.** Shape each half to fit your pans.
- 7.** Transfer to a lightly greased pan.
- 8.** Spread crust with sauce and toppings as desired.
- 9.** Bake in the preheated 450° oven until golden brown, 15 to 20 minutes.
- 10.** Remove from the oven and let cool for 5 minutes before serving.