



2/3 cup
warm
water



1 tsp.
yeast



1 tsp.
sugar

Instead of ordering dinner from your favorite pizza restaurant, why don't you make it yourself. It's easier than you think!

Here's a quick way for you to make the dough and have a variety of toppings.

Bon Appetite



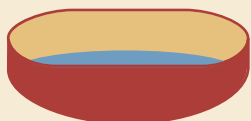
1 tbl.
olive oil



1/2 tbl.
salt

1

2



2 cups
flour

3



1

Put warm water in a pan. Add yeast and sugar. Stir lightly and let sit for 5 to 10 minutes until the yeast activates by turning into a foam on top of the water.

2

Then add the salt and oil.

3

Gradually add in the flour as you stir the mixture simultaneously. You know you have added enough flour when the mixture becomes too thick to stir.

4

Knead the dough. It is ready when it is glossy and tacky, but not sticky; a small amount pinched off can be stretched (by pinching and pulling) thin enough to let light pass through.

Take the dough out of the bowl and put it on a clean, well-floured surface. A wooden board or clean table is best. Make sure it is at a height where you are comfortable working. If it is very moist or sticky, sprinkle additional flour over the top.

Gather the dough into a pile and begin pressing it together. Press the heels of your hands firmly into the dough, pushing forward slightly.

Fold the far edge of the dough upwards, towards you, and press it into the middle of the ball. Rotate it slightly, too. Repeat this press-fold-turn sequence for the duration of the kneading process.

4



5



6



5

Let rise up for up to 1 hour at room temperature or 5 hours in the refrigerator.

6

Place on a floured counter and flour the top of the dough.

7

Cut the dough into two round balls and repeat the following steps for each piece. Flatten one ball with your hand until about 1 or 1 1/2 inches (2cm - 4cm) thick.

7



8



9



draft