

Thin-Crust Pizza Dough



A quick, easy, and delicious recipe for thin-crust pizza.

Prep: 10 mins

Additional: 5 mins

Total: 15 mins

Servings: 4

Yield: 1 pizza crust



Ingredients

1 teaspoon active dry yeast

¼ teaspoon white sugar

¾ cup lukewarm water

2 cups all-purpose flour, divided

½ teaspoon salt

Directions

Step 1

Dissolve yeast and sugar in hot water in a bowl. Let stand until yeast forms a creamy foam, 5 to 8 minutes.

Step 2

Mix 1 ¾ cup flour and salt in a large bowl. Pour in yeast mixture; mix well until dough comes together.

Step 3

Transfer dough to a floured surface and knead until smooth, adding remaining ¼ cup flour if dough is too sticky, about 2 minutes. Roll dough into a 12-inch circle. Transfer to a greased pizza pan.

Cook's Note:

Top crust as desired and bake at 500 degrees F (260 degrees C) until golden, 8 to 10 minutes.

Nutrition Facts

Per Serving:

232 calories; protein 6.8g; carbohydrates 48.3g; fat 0.7g; sodium 293.8mg.

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