

Master Pizza Dough



It's easy and fast to make your own pizza crust from scratch, and it tastes homemade, too.

Prep: 20 mins

Cook: 30 mins

Total: 50 mins

Servings: 6

Yield: 1 14-inch thick crust pizza or 2 12-inch thin crust



Ingredients

2 ½ cups all-purpose flour, or as needed

1 envelope Fleischmann's® RapidRise Yeast*

¾ teaspoon salt

1 cup very warm water (120 degrees F to 130 degrees F)

2 tablespoons olive or vegetable oil

Cornmeal

Directions

Step 1

In a large bowl, combine 2 cups flour, undissolved yeast, and salt. Stir very warm water and olive oil into flour mixture. Stir in enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Cover; let rest on floured surface 10 minutes.

Step 2

Lightly oil 1 (14-inch) or 2 (12-inch) round pizza pan(s).** Sprinkle with cornmeal. Shape dough into smooth ball. Divide and roll dough to fit desired pan(s). Top pizza as desired.

Step 3

Bake at 400 degrees F for 20 to 30 minutes or until done. Baking time depends on size and thickness of crust and selected toppings.

Tips

*To use Fleischmann's(R) Active Dry Yeast: Use 1 package active dry yeast, 1 cup warm water (100 to 110 degrees F) and flour, salt and oil listed above. Place 1/4 cup of the warm water in large warm bowl. Sprinkle with yeast; stir until dissolved. Add remaining water, salt, oil and 2 cups all-purpose flour; stir well. Stir in enough remaining flour to make a soft dough.

Tips

Knead as directed. Place in a greased bowl, turning to grease top. Cover; let rise in warm place until doubled, about 30 to 60 minutes. Punch dough down. Remove dough to lightly floured surface. Shape, top and bake as desired.

Tips

**Master Pizza Dough fits the following pans: 1 (15 x 10-inch) baking pan, 1 (13 x 9-inch) baking pan, 1 (14-inch) or 2 (9-inch) deep-dish

pan(s). For individual pizzas, shape dough into 6 or 8 (7-inch) rounds and place on 2 greased baking sheets.

Tips

Garlic and Herb Pizza Dough: add 2 teaspoons Spice Islands(R) Sweet Basil, Oregano (leaves), or Rosemary and 1 clove finely minced garlic along with dry ingredients.

Tips

Cornmeal Pizza Dough: Replace 1/2 cup all-purpose flour with cornmeal.

Tips

Whole Wheat Pizza Dough: Replace 1 cup all-purpose flour with whole wheat flour.

Nutrition Facts

Per Serving:

235 calories; protein 5.9g; carbohydrates 40.1g; fat 5g; sodium 293mg.

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