

# Pizza Crust

Recipe by: unknown, modified by the O'Connor clan

Servings: 4

Amount	Ingredient
2.5 cups	flour, divided
1 tablespoon	sugar
1 scant tablespoon	yeast
1 teaspoon	salt
1 cup	warm water, 110-120
2 tablespoons	oil

- preheat oven to 450
- in bowl of stand mixer, combine 1 cup flour, sugar, yeast, salt
- gradually add water and oil, blending at low speed until moistened
- knead 2 minutes at medium speed
- stir in an additional 1-1.5 cups flour until dough pulls cleanly away from the sides of the bowl
- knead until smooth and elastic, about 8 minutes, adding flour a teaspoon at a time if dough sticks to sides
- cover and let rise for 10-15 minutes
- grease pan, then ease dough into pizza shape crust on pan
- let rest 10 minutes, **prick crust**, then bake for 5 minutes
- add toppings and bake for an additional 10 minutes or until cheese is melted and starting to turn golden brown
- *note*: this make 1 deep dish jelly roll pan size pizza
- *note*: doubles well