

Classic Pizza Crust
by dancingstar

Ingredients:

- 2 & 1/4 cup (all-purpose or bread flour)
- 1/2 teaspoon salt
- 1/2 teaspoon active dry yeast
- 3 tablespoons olive oil
- 3/4 cup warm water

Directions:

First, put the warm water in a large bowl or stand-mixer. Sprinkle the yeast on top of the water and let it sit for a few minutes to activate the yeast. Mix in the rest of the ingredients. Knead this dough in a stand mixer or on a floured surface until it is smooth and elastic but not too sticky. Form a ball of dough and lightly coat in oil before placing in a clean bowl and covering with a clean towel. Allow this to rise in a warm room or oven for about 2 hours or until doubled in size. Punch down the dough and cover it to rest at room temperature. Let it rise this second time for around 45 minutes while the oven is preheated to about 420 degrees F.