Pizza Dough

Amount 1 pizza stone of pizza
Time 30 mins prep, 2 hrs total

Ingredients

- ~3 cups flour, any combination of bread, wheat, rye, etc.
- 1 1/4 cups 110 deg water
- 1 tsp salt
- 1 pkg yeast (2 1/4 tsp)
- 1 tbsp honey
- 2 tbsp olive oil
- pizza toppings

Steps

1. Activate yeast with 1 1/4 cups 110 deg water.
2. Mix in 1 tsp salt, 2 tbsp olive oil, 1tbsp honey, flour.
3. Knead dough, ~10 min.
4. Place in greased bowl. Rise until double, ~90 min.
5. Preheat oven with pizza stone inside. Punch down dough. Roll to desired size for pizza.
6. Prebake in oven for 5 mins, pizza stone recommended.
7. Remove from oven, add sauce, cheese, and whatever else you want on your pizza.
8. Bake ~20 min, until toppings and crust are golden brown.

Notes

For a dessert pizza, try making the crust as normal and adding a bunch of diced fruit on top with some sugar, flour, and corn starch mixed in.