

Quick Pizza Dough

Prep time: 10 mins (+ 30 mins for dough to rise) | Cook time: 12 mins

Servings: 6 | Yields: 1 medium pizza

INGREDIENTS

For dough:

½ cup warm water

1 ¼ tsp active dry yeast

1 ½ cups all-purpose flour

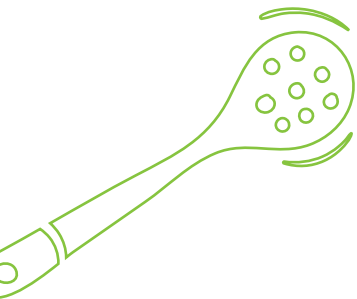
1 tsp fine sea salt

1 tsp oil (for bowl)

For pizza:

Homemade pizza sauce

Cheese, vegetables, or meat toppings
of your choice



METHOD

1. Heat oven to 225°F; leave on for five minutes, then turn off.
2. Pour water into a medium-sized bowl and add the yeast. Let sit for a few minutes until the yeast begins to proof. Add the flour and the salt, and mix. As soon as it gets stiff, abandon the spoon and use your hands to knead the dough in the bowl until it comes together in a smooth ball.
3. Turn it out on a floured surface to make this easier. Lightly oil the bowl and put the dough ball back in. Cover the bowl with a towel and place in the recently turned off oven for 30 minutes. It will rise nicely. Now it is ready for your kids to roll it out and top it however they please!
4. Rolled out thinly, this makes one medium pizza. Brush the crust with olive oil before adding any toppings - it adds a nice crunch and richness to the finished pizza. After topping, bake your pizza in a 450 °F oven for about 12 minutes. It's fun for kids to use scissors to cut their own slices at the table.