

Pizza Dough Recipe  
By Kristopher W. Parish

INGREDIENTS:

4 1/2 tsp Fleischmann's Bread Machine Yeast  
2 cups warm water (110 degrees F)  
1/4 cup olive oil  
1 TBS white Sugar  
1 TBS sea salt  
4 cups bread flour

DIRECTIONS:

In a mixing bowl combine the yeast in the warm water and mix well with a hand whisk. Once it is fully mixed let stand about 10 minutes. Whisk mixture one last time then add salt, sugar, and olive oil. Mix until well blended using a dough hook. Add 2 cups flour and continue to mix using the dough hook. Slowly add in additional flour until dough is sticky enough to stick to your fingers but comes off easily when rubbed.

Continue mixing for an additional 15 minutes to ensure flour is thoroughly mixed. Remove from bowl and cut into 2 equal parts. Roll dough into ball and let rise for 10 minutes or until the top of the ball is slightly hard.

Press ball into a flat circle with the palm of your hand and flip into a slightly greased 8" cake pan. Stick in Freezer until dough stops rising (approximately 20-30 minute)

Remove from freezer and let stand at room temperature until fully defrosted.

Remove from pan and place on well floured surface and roll