

Pizza Crust

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

Servings: 4

| Amount | Ingredient | Prep Notes |
|--------------------|------------|----------------|
| 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

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- *note:* this make 1 deep dish jelly roll pan size pizza
 - *note:* doubles well
 - *note:* makes ~1 1/2 pounds of dough