

Taste of Home

The Best Pizza Dough

TOTAL TIME: Prep: 30 min. + chilling

YIELD: 2 crusts (8 servings each).

This easy dough is the key to making an extraordinary homemade pizza. All-purpose flour does just fine here, but if you're lucky enough to live near an Italian market or willing to purchase double zero flour online, it will take your crust to the next level. You can also customize your crust by adding dried basil or oregano and by substituting garlic or onion salt for the sea salt. —Josh Rink, Milwaukee, Wisconsin

Ingredients

1-1/4 cups warm water (110° to 115°)

2 teaspoons sugar, divided

1 package (1/4 ounce) active dry yeast

3-1/2 to 4 cups all-purpose or 00 flour

1 teaspoon sea salt

1 teaspoon each dried basil, oregano and marjoram, optional

1/3 cup vegetable or olive oil

Directions

1. In a small bowl, mix warm water and 1 teaspoon sugar; add yeast and whisk until dissolved. Let stand until bubbles form on surface. In a large bowl, whisk 3 cups flour, salt, remaining 1 teaspoon sugar and, if desired, dried herbs. Make a well in center; add yeast mixture and oil. Stir until smooth. Add enough remaining flour to form a soft dough.

2. Turn onto a floured surface; knead, adding more flour to surface as needed until no longer sticky and dough is smooth and elastic, 6-8 minutes. Place in a large greased bowl; turn once to grease top. Cover and let rise in a warm place for 30 minutes; transfer bowl to refrigerator and chill overnight. Allow dough to come to room temperature, about 30 minutes, before rolling.

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