

Sourdough Pizza Dough (12" pizza)

Ingredients:

- 1/4 cup (60g) **active sourdough starter**
- 1/2 cup (120g) **water**
- 1 1/4 cups (150g) **bread flour**
- 1/2 tsp **salt**
- 1 tbsp **olive oil**

Instructions:

- 1 Mix Dough:** Combine starter, water, flour, salt, and olive oil until it forms a dough.
- 2 First Rise:** Let the dough rise for 4-6 hours.
- 3 Shape:** Stretch and shape into a 12" circle.
- 4 Second Rise:** Let rest for 1-2 hours.
- 5 Bake:** Add toppings and bake at 475°F (245°C) for 12-15 minutes.