

Classic Pizza Dough

Adapted from Bobby Flay's Pizza Dough recipe

3 1/2 to 4 cups flour, plus more for rolling
1 teaspoon sugar
1 envelope instant dry yeast
2 teaspoons salt
1 1/2 cups warm water, about 110 degrees fahrenheit
2 tablespoons olive oil, plus more for greasing the bowl

Makes 2 Large Pizza crusts- 14"

Directions:

In a large bowl, or the bowl of a stand mixer with hook attachment combine 3 1/2 cups flour, sugar, yeast and kosher salt. Stir well to combine.

Pour in the water and 2 tablespoons of olive oil. Using the hook attachment or large spoon, mix until it forms a sticky dough.

Pour in the final half cup of flour (for a total of 4 cups) and knead until dough comes together. If the dough is too crumbly, add an additional tablespoon of water.

Oil a large bowl with the remaining 2 teaspoons of oil. Place the dough inside the bowl, flipping it once or twice to coat in oil.

Cover the bowl with plastic wrap or a clean kitchen towel and leave it in a warm area to rise for at least an hour.

When ready to use the dough, preheat oven to 425 degrees fahrenheit.

Turn the dough out onto a lightly floured surface and cut into 2 equal pieces. Roll each half out into a 14" disk or divide for use as mini pizzas or calzones.

Place toppings as desired. Bake in a preheated oven for 15 minutes. You may need a longer bake if your crust is thick or you add many toppings.