



Pizza with Homemade Crust

8 servings

3 hours

Ingredients

- 3 cups All Purpose Flour (plus more for kneading)
- 1 tsp Sugar
- 1 tsp Salt
- 1/2 tsp Instant Yeast
- 2 tbsps Extra Virgin Olive Oil (plus more to oil surface of dough)
- 1 1/3 cups Water (warm, 105-115 degrees Fahrenheit, about the temperature of a hot tub)
- 1/2 cup Tomato Sauce
- 4 cups Shredded Mozzarella Cheese (2 cups = 8 ozs)
- Toppings (As desired; see step 7 for inspiration)

Nutrition

Amount per serving	
Calories	361
Fat	15g
Saturated	6g
Trans	0g
Carbs	38g
Fiber	2g
Sugar	5g
Protein	19g
Cholesterol	40mg
Sodium	678mg
Vitamin A	67IU
Vitamin C	2mg
Calcium	436mg
Iron	3mg

Directions

- 1 In a large bowl mix together flour, sugar, salt, and yeast. Make a well in the flour and pour in olive oil and warm water. Stir to combine wet and dry ingredients until and sticky dough forms and flour is thoroughly incorporated.
- 2 Add extra flour to flat counter or surface, then transfer dough to counter and knead on a floured surface (to prevent from sticking) for 5-10 minutes until dough springs back when touched. To knead: fold dough in half, then press palm of hand into dough firmly. Turn dough a quarter of a turn and repeat.
- 3 Rub a small amount (about a teaspoon) of olive oil over the surface of the dough and place back in the large bowl. Cover with a towel and allow to rise in a warm place for 1-2 hours, until dough doubles in size. Optional: place dough in refrigerator and allow to rise up to 5 days to develop flavor.
- 4 Pre-heat oven to 500 degrees. If using a baking stone, place stone in oven while it preheats and keep stone in oven 1 hour at 500 degrees for stone to pre-heat.
- 5 Once dough has risen, divide dough in two. Stretch each half of dough to form two separate pizza crusts: use fingers to press dough from the middle outward to form the desired shape. If using pan, prepare dough directly on pan; if using baking stone, prepare pizza on parchment paper on top of baking sheet to transfer pizza to stone to bake.
- 6 Prepare pizza toppings and arrange on crust as desired. Add sauce, then 1/2 of cheese, then toppings, then additional 1/2 of cheese (to help toppings stay in place). Topping inspiration: olive oil base + mozzarella + artichoke hearts + olives + feta cheese // Margherita: olive oil base + fresh tomatoes + fresh mozzarella slices + fresh basil + drizzle of balsamic vinegar // tomato sauce base + mozzarella + traditional toppings (pepperoni, green peppers, mushrooms, sausage, black olives, etc.) // olive oil base + mozzarella + fried eggplant slices + goat cheese // Dessert pizza: reduced berries with oat



crumble OR cooked orange slices (cooked until reduced)

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If using baking stone, transfer pizza on parchment paper to hot baking stone and place in oven; if using baking sheet, place directly in oven. Bake pizza 8-10 minutes until bubbly and golden brown. Allow to rest 2-3 minutes before cutting each pizza into 8 slices with a pizza cutter.

Notes

Total Time: 3 hrs - 5 days: Prep time: 1 1/2 - 2 hours // Cook time: 10 min

Serving Size: 2 slices pizza

Pro Tip: Substitute bread flour for a chewier crust and add a few more tablespoons of water. Substitute whole grain flour in place of 1/2 of all-purpose flour for a nuttier flavor and additional nutrition.

Cooking Equipment: Small bowl // Large bowl // 2 large baking sheets OR pizza stones

Leftovers: Refrigerate in airtight container 3-5 days. Reheat in oven or toaster oven for a crispy crust, or serve cold as desired. Not recommended to freeze.