

PIZZA DOUGH

Quick dough for family pizza night

INGREDIENTS

- 1 C warm water
- 1 TBSP honey
- 2 1/4 tsp yeast
- 1 tsp salt
- 3 TBSP olive oil
- 2 1/2-3 C flour

DIRECTIONS

1. Mix together water, honey, and yeast. Proof yeast (wait 5-10 minutes until the yeast is bubbly).
2. Mix in salt, oil, and flour.
3. Knead until you have a smooth, non-sticky dough.
4. Cover and let rise in a warm place until at least 1/3 larger in size.
5. Cut off a reasonably sized piece.
6. Roll out and cover with sauce, toppings, and cheese,
7. Bake on a preheated pizza stone at 425 for 15 minutes.

NOTES

Any sweetener can be used in place of honey. I usually let it rise on the stovetop as the oven is preheating. Use cornmeal to keep the dough from sticking to the pan or the stone. This recipe usually makes 3 14 inch pizzas.