



## **BETTER THAN TAKEOUT: Perfect pizza dough**

Pizza is the king of takeout. However, when I go to the trouble of making it at home, my reaction is always the same: "Why don't I do this more often?" Seriously, cooking pizza at home is deeply satisfying and so delicious eaten straight out of the oven. So, here's my recipe for a basic pizza dough, along with a couple ways you can make it into the most amazing homecooked meal. This dough is easy to make by hand but also does well in a stand mixer fitted with a dough hook.

Makes 1 12 in. pizza crust

1 tsp active dry yeast  
3/4 cup lukewarm water  
2 cups all purpose flour  
1 tsp salt

- Dissolve the yeast in a large bowl by sprinkling the yeast into the lukewarm water and allowing it to stand for 5 min. If using a stand mixer add the water and yeast directly to the bowl of the mixer.
- Stir the flour and salt into the yeast mixture using a fork until a shaggy dough forms.
- If making by hand, flip the dough out on to a well-floured work surface and begin kneading, adding more flour as needed so the dough doesn't stick. Knead for 5 min. If making with stand mixer, begin to work the dough on medium speed with the dough hook. If the dough seems too sticky, lightly dust with flour, kneading for about 5 min.



- Brush a large, clean bowl with olive oil and place the dough in the bowl, turning it so the entire surface of the dough becomes slick with oil. Cover the bowl and let the dough rest for 1 to 1 1/2 hrs.

Once the dough has risen, you can use it immediately to make pizza. Otherwise, store it wrapped in the fridge for up to 2 days or freeze it for up to a month.

#### Tips

- This recipe easily doubles to make two 12 in. crusts or 1 sheet-pan party pizza.
- Use a cast iron skillet with 1-2 tbsp of oil in the bottom to make a delicious soft crust with a crispy bottom.
- Cook your pizza at a high heat -- 400 to 450F.
- Do not over crowd your dough with toppings.