**Pizza Dough**

**Ingredients:**

3ml sugar

125ml warm tap water

5ml quick rising instant yeast

Fg salt

30ml oil

250ml Pizza flour (if using All-purpose flour you may have to double the amount. Pizza flour has a higher protein content approx. 13%)

**Method:**

Preheat oven to 450

Mix sugar with warm water

Add the yeast to the water and sugar. Set aside 10min or until foamy.

Measure 250ml flour and set aside

After the 10min are up, add yeast mixture, 30ml oil and salt to the kitchenaide mixer with the batter paddle (use a bowl and fork if you do not have a mixer)

In the kitchenaide mixer (or bowl) add first 125ml of flour, blend gently until smooth.

Continue to add the remaining 125ml of flour. DO NOT add too much flour. As soon as the dough stops sticking to the sides of the bowl is when you have added enough. It should not be sticky to touch.

Switch to the dough hook and knead the dough for 3-5min. Sprinkle flour on your dough board and hands. Turn the dough out and knead until the gluten is stretchy. Approx. 3-5min. Form a dough ball.

Cover the dough ball right away with plastic wrap and let the dough rest for 30min. Longer if you want. (If you need to leave for any reason, you can put the covered dough in the fridge or freezer at this point as well.)

Next, grease your pizza pan with olive oil and sprinkle with cornmeal if you have it.

Coat your dough top and bottom with flour and your hands (prevent sticking)

Shape the dough into a round, the size of the pizza pan. DO NOT KNEAD!

Place on the pan carefully

Place pizza sauce on the pizza dough. Top with cheese and other toppings.

Allow the pizza to rise again for 15-30min

Bake in the oven until the pizza is golden brown approx. 15-20min

Enjoy!