



HOMEMADE PIZZA CRUST:

PREP TIME: 15 MINS

COOK TIME: 15 MINS

RISING TIME 30 MINS

TOTAL TIME 1 HOUR

MAKES TWO 10-12" PIZZAS OR FOUR 8" PIZZAS

3 CUPS 00 PIZZA FLOUR
(YOU CAN USE ALL-PURPOSE TOO)
4 TSP OLIVE OIL
1 TSP SALT

1 TSP SUGAR
1 TSP YEAST
1 CUP WARM WATER
1 T. BUTTER OR CRISCO

1. COMBINE ALL OF THE DRY INGREDIENTS TOGETHER IN A LARGE BOWL, THEN ADD THE OIL AND WARM WATER. MIX WELL WITH A WOODEN SPOON OR A MIXER WITH A DOUGH HOOK UNTIL IT IS BEGINNING TO PULL AWAY FROM THE SIDES AND FORMS A COHESIVE ELASTIC BALL. YOU MAY HAVE TO ADD A LITTLE EXTRA FLOUR TO GET THE RIGHT CONSISTENCY.
2. DUST YOUR HANDS AND THE COUNTERTOP WITH FLOUR AND KNEAD UNTIL IT FORMS A SMOOTH BALL AND ISN'T STICKY ANYMORE. SHOULD ONLY TAKE A MINUTE OR TWO.
3. DRIZZLE A SEPARATE, LARGE, CLEAN BOWL WITH OLIVE OIL AND ROLL THE PIZZA DOUGH ALONG THE INSIDE OF THE BOWL UNTIL IT IS COATED IN OLIVE OIL, THEN COVER THE BOWL TIGHTLY WITH PLASTIC WRAP AND PLACE IT IN A WARM PLACE. I LIKE TO PUT IT IN THE MICROWAVE.
4. PREHEAT OVEN TO 425 DEGREES AND ALLOW THE DOUGH TO RISE WHILE THE OVEN PREHEATS, ABOUT 20-30 MINUTES.
5. ONCE THE DOUGH HAS RISEN, USE YOUR HANDS TO GENTLY DEFLATE IT AND TRANSFER TO A LIGHTLY FLOURED SURFACE AND KNEAD BRIEFLY UNTIL SMOOTH (ABOUT 3-5 TIMES). CUT THE DOUGH INTO PORTION SIZES AND FORM THOSE INTO INDIVIDUAL BALLS.
6. USE EITHER YOUR HANDS OR A ROLLING PIN TO WORK THE DOUGH INTO THE DESIRED SIZE AND THICKNESS.
7. GREASE A COOKIE SHEET OR PIZZA PAN WITH BUTTER OT CRISCO. TRANSFER DOUGH TO THE PAN AND EITHER PINCH THE EDGES OR FOLD THEM OVER TO FORM A CRUST.
8. ADD DESIRED TOPPINGS AND BAKE IN A 425F PREHEATED OVEN FOR 13-15 MINUTES OR UNTIL TOPPINGS ARE GOLDEN BROWN AND THE BOTTOM OF THE CRUST IS GOLDEN. SLICE AND SERVE.