

# Quick Pizza Dough

Prepare a quick no-knead pizza dough from scratch!

## Ingredients:



1 cup warm water



1 (.25 oz) package active dry yeast



1 tsp sugar



2 ½ cups flour



2 Tbsp olive oil



1 tsp kosher salt

## Tools:



large bowl



liquid measuring cup



measuring spoons



dry measuring cups



mixing spoon



cutting board

## Steps:

1



Stir warm water, yeast, and sugar in large bowl.

2



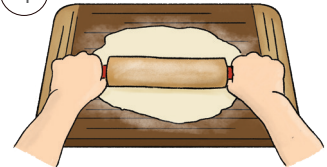
Add flour, olive oil, and salt. Stir until a smooth dough comes together.

3



Let dough rest 5 minutes.

4



Roll dough out on a floured surface. Add your favorite toppings and bake in a 450°F oven for 15-20 min. TASTE & SHARE!