



NO-KNEAD PIZZA DOUGH

Makes three 13-inch pizzas

Ingredients:

- 3 cups all-purpose or bread flour
- 1 teaspoon yeast, active dry or instant
- 1 teaspoon salt
- 1 1/2 cups hot water, not boiling, about 125-130 °F (hot tap water works great)
- (about 2 Tablespoons extra flour for shaping)

Instructions:

1. Combine flour, yeast and salt in a large bowl. Stir in water until it's well combined.
2. Cover with plastic wrap and let stand at room temperature for 3 hours.
3. After 3 hours dough will become puffy and dotted with bubbles.
4. Shape the dough into three individual balls (one per pie), lay them on a well-floured wooden board and cover with a damp dishtowel for at least half an hour before using.

