



Homemade Thin-Crust Pizza Dough

John Langan, 10/20/22 Pizza Making Presentation

Servings: Makes two 12" to 14" Thin Crust Pizzas

Ingredients:

- 3/4 cup lukewarm water
- 2 cups unbleached flour
- 1 teaspoon active dry yeast
- 3/4 teaspoon salt
- 1 Tablespoon olive oil

Directions:

1. In a mixing bowl add the water, yeast salt & olive oil. Mix into a miso soup looking mixture
2. Add the flour with a stiff spatula or wooden spoon until floury, then knead the dough by hand or in a mixer with dough hook for 5 to 8 minutes or until it makes a smooth but sticky ball. If the dough is too sticky, add a tablespoon of flour at a time and knead in until it's easier to handle.
3. Divide the dough into 2 equal pieces and roll into smooth flattened balls. Cover each with an upside-down bowl and let rise for at least two hours.

Enjoy with your favorite pizza toppings.

Can be frozen (after rising) in zip lock bags for up to 2 weeks. To use remove from freezer in the morning (remove from bag) coat bottom with flour and/or place on wax paper and let thaw for at least 4 hours before using.

Can also be used for Calzones, Strombolis & Sausage Breads!

Enjoy!