

Pizza Dough

Learn to make perfect homemade pizza dough with this easy recipe. Crispy outside, soft inside - professional results every time!

5h	5h	4	Medium
PREP	TOTAL	SERVINGS	DIFFICULTY

Pizza Dough

Ingredients

- 2 lb flour
- 1 pack yeast
- 1 tbsp granulated sugar
- 1 tbsp salt
- 4 tbsp olive oil
- 1 egg
- 22 fl oz water

Instructions

- 1 Activate the yeast**

Warm 22 fl oz water to 105-110°F (40-43°C). Add 1 tablespoon sugar and 1 pack yeast to the warm water and stir gently. Let stand for 5-10 minutes until the mixture becomes foamy and bubbly.
- 2 Make the dough**

Combine 2 pounds flour and 1 tablespoon salt in a large mixing bowl. Make a well in the center and pour in the activated yeast mixture and 4 tablespoons olive oil.
- 3 Mix with a wooden spoon until a shaggy dough forms and no dry flour remains. Turn the dough onto a lightly floured surface.**
- 4 Knead the dough**

Knead the dough by hand for 8-10 minutes, pushing it away from you with the heel of your hand, folding it back over itself, and turning it 90 degrees. The dough is ready when it feels smooth, elastic, and springs back when poked.
- 5 First rise**

Oil a large bowl with olive oil and place the dough inside, turning to coat all sides. Cover with a damp kitchen towel and let rise at room temperature for 1-2 hours until doubled in size.
- 6 Divide and shape**

Punch down the risen dough to deflate it. Turn onto a lightly floured surface and divide into 4 equal portions for individual pizzas.
- 7 Shape each portion into a smooth ball by tucking the edges underneath. Place on a floured baking sheet or plate, cover with a damp towel, and let rest for 15-30 minutes.**

8 Final preparation

When ready to use, stretch each dough ball from the center outward with your hands, working in a circle and leaving the edges slightly thicker for the crust. The dough should be thin enough to see light through it when held up.

Tips

Use a kitchen scale for the most accurate measurements - flour can vary significantly when measured by volume.

Check your yeast's freshness by proofing it in warm water with a pinch of sugar before mixing your dough.

Oil your hands when shaping to prevent sticking without adding excess flour to the dough.

Pre-bake the shaped dough for 3-4 minutes before adding toppings to prevent soggy centers.

Room temperature dough is much easier to shape than cold dough - remove from refrigerator 30-60 minutes before use.

Create steam in your oven by placing a pan of hot water on the bottom rack for crispier crusts.

Don't overload with toppings - less is more for properly cooked pizza with crispy crust.

Dust your work surface with semolina flour instead of regular flour for easier sliding and better texture.