

# Pizza Dough

Recipe courtesy Emeril Lagasse, 2000



<b>Prep Time:</b>	1 hr 20 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	--	4 servings
<b>Cook Time:</b>	--		

## Ingredients

- 1 cup warm water, about 110 degrees F
- 1 packet dry yeast
- 1 tablespoon sugar
- 2 tablespoons olive oil
- 2 1/4 cups flour (may use a little more or less)
- 1/2 teaspoon salt

## Directions

To the bowl of an electric mixer fitted with a dough hook, add the warm water and yeast and sugar and stir to dissolve the yeast. Add the olive oil, flour, and salt. Mix with the dough hook until the dough comes together and climbs up the dough hook. Remove the dough from the mixer and, on a floured surface, form into a smooth ball shape. Place the dough into a greased bowl and cover with a clean towel. Place in a warm, draft free place for 45 minutes to 1 hour, or until the dough doubles in size. Turn the dough out onto a floured surface and roll to desired size.