**Perfect Pizza Dough**

Yield: one pizza crust

Ingredients:

* 1 cup + 1 TBSP water, heated to 110 to 115 degrees
* 2 1/4 tsps. active dry yeast (or 1 packet)
* 1 tsp. granulated sugar
* 2 ½-3 cups all-purpose flour
* 1 tsp. salt
* 1 Tbsp. extra virgin olive oil

Instructions:

1. Heat water to between 110 and 115 degrees- measure out water in a measuring cup and microwave for approximately 1 minute. Check with teacher for temperature. Note: If you stick your finger in the water, it should feel like a hot shower.
2. Sprinkle active dry yeast over the water. Then sprinkle sugar over the yeast. Let it sit until the water has become frothy. If it doesn't froth or double in volume, dump your water and start again.
3. In a large bowl, add all-purpose flour and salt. Stir for a few seconds to evenly distribute the salt.
4. In the same mixing bowl, add the oil; mix. Then add the yeast water combination a little at a time until a dough ball forms.
5. Cover the dough ball with plastic wrap. Refrigerate for about an hour to an hour and a half or overnight.Schema/Recipe SEO Data Markup by [ZipList Recipe Plugin](http://www.ziplist.com/recipe_plugin)

2.6

Toppings:

½ cup Pizza sauce

1 cup shredded Mozzarella cheese

Your Choice: Parmesan cheese, garlic powder/salt, salt/pepper, oregano

Directions:

1. Preheat oven to 450 degrees.
2. Spray pizza pan with non-stick spray. Roll out pizza dough to fit pizza pan. Place dough on top, spreading evenly. Top with sauce, cheese and desired additional toppings. After your toppings are on, use a pastry brush to brush the edges of the crust with olive oil. Then sprinkle with garlic salt or Italian seasonings, whichever your choice. This is optional, but it does give the edges of the crust flavor.
3. Bake for 12-15 minutes; checking midway for doneness- should be golden brown.
4. Let cool for about 5 minutes before serving. Use a pizza cutter to cut and serve.