



## HOMEMADE PIZZA DOUGH

*Brandi Carson*

Every Friday night we have a family fun night. We always start off with homemade pizza. Wash your hands and get your aprons on for this budget-friendly recipe that is full of family fun.

### Ingredients

1 pkg. (2 ½ tsp.) active dry yeast	3 cups bread flour or all-purpose flour
1 tsp. honey	1 tsp. kosher salt
1 cup warm water (no more than 115 degrees Fahrenheit or it will kill the yeast)	1 T. extra virgin olive oil

### Directions

1. In a small bowl, dissolve honey and yeast in the warm water.
2. In a stand mixer or large bowl, combine flour and salt. Mix with a dough hook attachment until well combined.
3. On low speed, combine the yeast mixture and oil with the flour mixture. Continue mixing with dough hook on low speed until the mixture comes cleanly away from the bowl. This may take up to 5 minutes.
4. Turn dough out onto a clean surface and knead by hand for a few minutes or until the dough is firm and smooth.
5. Oil a large bowl and place the dough in the bowl. Flip the dough so it is well coated with oil. Cover with plastic wrap and let rise for 30 to 45 minutes or until doubled in size.
6. Preheat your oven to 450 degrees Fahrenheit.
7. When the dough is ready to make into a pizza, cut it in half for smaller pizzas or make one large pizza.
8. Dust work surface lightly with flour and roll dough with a pizza roller or spread it out with your fingers.
9. Add sauce and toppings as desired and top with cheese.
10. Bake 12 to 18 minutes, depending on the thickness of your crust and the size of your pizza.