

THE BEST PIZZA DOUGH (ITALIAN STYLE)

INGREDIENTS

2 DRY YEAST

2 TABLESPOONS SUGAR (WHITE SUGAR)

1 / 4 CUP OIL (OLIVE OIL OR VEGETABLE)

2 TEASPOONS SALT

1 EGG OR 2 EGGS

4 CUPS FLOUR (SWIFTED FLOUR)

1 1 / 2 CUPS WATER (WARM WATER)

FIRST

MIX INGREDIENTS IN BOWL

1 1 / 2 CUPS WATER (WARM WATER) AND YEAST

THEN ADD TO THE BOWL ALL OF THE OTHER INGREDIENTS

THEN PLACE A BAG OVER THE BOWL

LET SIT FOR 30 MINUTES

THEN ROLL PIZZA DOUG USING A LITTLE OIL AND FLOUR

LAY OUT ONTO THE PAN

MAKES A THIN OR THICK CRUST PIZZA DOUG
AS THIN OR THICK YOU MAY WANT OR PIZZA DOUG

MAKE SURE ON THE PIZZA DOUG PLACE A LITTLE OIL ON THE
PIZZA DOUG BEFORE ADDING ON YOUR SAUCE (PIZZA SAUCE)
CHEESE VEGETABLES AND MEAT

THEN COOK AT 350' FOR 10 TO 15 MINUTES UNDER STILL LITELY
GOLDEN

DATED DECEMBER 23, 2015 BY JO ANNA CANZONERI
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