PIZZA DOUGH

3 crusts | 2-3 min. | 700°

INGREDIENTS

1 c warm water

1 pkt. / dry, active yeast

1 T / sugar (raw)

1 ½ tsp. / salt

2 T / olive oil

2 c / flour

DIRECTIONS

Combine yeast, sugar and water in a large bowl and let sit 2-3 minutes. Add salt, olive oil and 2 cups of flour. Mix with spoon until dough becomes shaggy. Turn out dough onto lightly floured kneading surface and slowly knead more flour into the dough until it becomes elastic. Place dough into a greased bowl. Cover. Let rise until it has doubled in size. (Approx. 1 hr.)

After dough has risen punch down dough. Turn the dough out onto a lightly floured surface and divide into 3 equal pieces. Roll out each piece until approx. 12" round. Pizza dough is ready to be topped with any preferred toppings then baked.

Cook's Note

For a sweeter taste, put coconut flour on the paddle before baking dough in oven.

Saving dough for later?

Once you have 3 pieces of dough, coat each piece with oil then separately wrap in plastic wrap. Use a gallon sized storage nag to place dough into. Refrigerate or freeze immediately to stop dough from rising. Refrigerate up to 1 week and freeze up to 3 months.