

Pizza Dough

1 tablespoon active dry yeast

1 cup warm water

2 1/4 cups flour

1 teaspoon salt

2 tablespoons oil

1 tablespoon sugar

Stir the dry yeast into the warm water until it dissolves. Add sugar, then let activate for 15 minutes in a warm place.

Measure out the flour on a clean, sanitized counter or large cutting board and add the salt. With your fingertips, make a well in the center of your flour. Add the oil and yeast-activated, that should be very foamy.

Starting from inside the well, mix with your hand until all of the flour is incorporated into the wet ingredients. Knead for 7 minutes, until the dough can be formed into a ball and is firm yet elastic. (When pressed with your fingers the dough should spring back.)

Place the dough ball in a lightly oiled large bowl, cover, and set in a warm area. After one hour the dough should be double in size. Place the dough on a lightly floured surface and form it into a small circle. Using the tips of your fingers, press along the outer portion of the dough to make a nice edge for your crust. Push down with light to medium pressure with the heel of your hand in every direction to form a 16" circle.

Dust a pan lightly with cornmeal. Place your crust on the pan and top with favorite sauce and toppings. Bake at 500 degrees for 5 minutes. Enjoy!