

INGREDIENTS

- 5 cups of warm water
- ½ cup sugar
- 6 tsp instant yeast
- ½ cup vegetable oil
- 12 cups of all purpose flour
- 4 tsp salt

DIRECTIONS

1. Combine water, sugar and yeast in a bowl. Allow to sit for a few minutes until frothy. Add in vegetable oil.
2. In another bowl, combine flour and salt. Add flour to the yeast mixture ½ cup at a time and mixing in between. Add flour until dough can be pulled away from sides of bowl with a spatula but still sticky.
3. Grease a large bowl then scrape the dough into the bowl. Turn the dough to coat in oil. Cover bowl with plastic wrap or towel and let dough rise at room temp until doubled in size, or about 1 hours.
4. Place dough on well floured surface and pull dough around to the bottom to create a smooth ball. Cut into three equal pieces.
5. When ready, place dough on a pizza stone or cast iron or cookie sheet and add desired topping.
6. Bake at 500 F for 8-10 minutes or until crust is golden.

Adapted from: <https://tasteandtellblog.com/homemade-pizza-dough-recipe/#tasty-recipes-33029>



Pizza Dough

*A-Team Cooking Class | Fall 2019 Cooking Class
Dairy-Free | Vegetarian*

Yield:
6, 1 lb doughs

Prep Time:
90 Min

Cook Time:
10 Min

Allergens

Wheat