

## Pizza crust

This recipe makes two, sheet-pan-sized crusts. Use one today and freeze the other!

### Ingredients:

- 3 3/4 cups all-purpose flour
- 2 1/2 teaspoons instant yeast
- 2 1/2 teaspoon salt
- 3/4 teaspoon sugar
- 1 1/3 cups water, room temperature
- Olive oil, for greasing

### Instructions:

1. Pour oil in a bowl used for proofing. One steady pour around the side of the bowl should be enough. Set aside.
2. Put flour, yeast, salt, and sugar in your mixing bowl, which is not the same as your proofing bowl. Whisk together.
3. Pour water into the dry ingredients. Water should be room temperature or slightly warmer, so it will activate the yeast. If you have cold water and decide to put it in the microwave to warm it up, make sure it does not go over 100°F. If the water gets too hot it can kill the yeast.
4. Mix it all together. You can use a spoon to start, but eventually you'll probably need to get in there with your (impeccably clean) hands. Shape into a ball. Don't knead or overwork the dough, because it can turn tough if you work it too hard. Just mix enough to get it smooth and in shape. The dough should be fairly dry, not sticky.
5. Put the dough ball in your proofing bowl, and roll it to coat with oil. Cover it with a towel or with plastic wrap and put in a spot with a steady temperature, that is draft-free. I proof in my unheated oven. Let rise for about 2 hours. It should roughly double in size.
6. Turn the dough out of the bowl and onto a floured work space. Cut in half, reshape into balls, and cover again with your towel for a second rise. This will only take about 10 minutes. They should be puffy again.
7. You can roll your dough, or toss it if you have those skills (I don't) to fit your pan. Wrap the other dough ball and freeze for future pizza crusts. Enjoy!