

## EASY PIZZA DOUGH

*(from Fine Cooking, issue 49)*

1 package (2 + 1/4 tsp) active dry yeast  
1 + 1/2 cups very warm water (110F)  
18 ounces all purpose flour (4 cups)  
1 + 1/2 t salt  
2 T olive oil



Measure the water in a pyrex bowl, sprinkle the yeast on top, and mix gently to dissolve. Add the flour and salt to the bowl of a food processor and process for a few seconds to mix well. With the processor running, add all the water/yeast mixture. Process for about 5 seconds, open the lid and add the olive oil. Close the processor again and mix for about 20 seconds longer. You want the dough to form a tacky ball, but don't over process it or it may get too hot.

Remove the dough from the processor, knead it a few times by hand and form a ball. If you want to make a large pizza, leave it whole. If you want to make individual pizzas, quarter it, place them in a large plastic bag and refrigerate until ready to use (from a few hours to a couple of days).

Remove the dough from the fridge 1 hour before shaping the pizzas. Roll it out with a floured rolling pin, top with your favorite home-made tomato sauce, and the toppings of your choice.