



NoRise Pizza Dough

Jacob · 28/09/2024



Prep Time

15

Difficult

Medium

Servings

1 pizza

Description

This norise pizza dough recipe is quick and merely involves mixing a few basic ingredients and patting the dough into the pan no need to wait for the dough to rise with this approach

Ingredients

— - 3 cups all-purpose flour - 1 tablespoon white sugar - 1 (.25 ounce) package active dry yeast - 1 teaspoon salt - 1 cup warm water (110 degrees F/45 degrees C) - 2 tablespoons vegetable oil

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine flour
2. sugar
3. yeast
4. and salt in a large bowl. Mix in warm water and oil until dough comes together. Dotdash Meredith Food Studios To Bake the Dough: Preheat the oven to 375 degrees C (190 degrees C). Pat and stretch dough onto a large pizza pan. Cover with desired toppings. Bake in the preheated oven until crust is lightly browned
5. 20 to 25 minutes. Dotdash Meredith Food Studios