



Master Pizza Dough

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

16

Description

Make pizza dough with rapidrise yeast instead of buying premade dough at the grocery store Its quick and easy to make from scratch and it tastes better too

Ingredients

- - 2 ½ cups all-purpose flour
- or as needed - ¾ teaspoon salt - 1 envelope Fleischmann's® RapidRise Yeast* - 1 cup very warm water (120 degrees F to 130 degrees F) - 2 tablespoons olive oil

Instructions

1. Combine 2 cups flour
2. salt
3. and yeast in a large bowl. Stir in very warm water and oil until combined
4. then stir in just enough of remaining 1/2 cup flour to make a soft dough. Knead on a lightly floured surface until smooth and elastic
5. 4 to 6 minutes. Cover and let rest for 10 minutes. To Use: This dough will fit any of the following pan sizes:
10x15-inch pan
6. 9x13-inch pan
7. 14-inch round pizza pan
8. or two 9-inch deep-dish pizza pans. For individual pizzas
9. shape dough into six to eight 7-inch-diameter rounds. Preheat the oven to 400 degrees F (200 degrees C). Lightly oil your selected pan(s) and sprinkle with cornmeal. Shape dough into a smooth ball
10. then divide (if necessary) and roll to fit pan(s). Top pizza as desired. Bake in the preheated oven until crust is golden brown and cheese is melted
11. 20 to 30 minutes; baking time will depend on the size and thickness of the crust and the amount of toppings. Variations: Garlic and Herb Pizza Dough: Add 2 teaspoons sweet basil
12. oregano
13. or rosemary and 1 clove minced garlic in Step 1. Cornmeal Pizza Dough: Replace 1/2 cup all-purpose flour with cornmeal. Whole Wheat Pizza Dough: Replace 1 cup all-purpose flour with whole wheat flour.