



World39s Easiest Bread Machine Pizza Dough

Jacob · 28/09/2024



Prep Time

2 hrs 5 mins

Difficult

Medium

Servings

4

Description

Borrowed from a handful of other pizza dough recipes and tweaked to yield a tasty thick crust using a bread machine If you use a pizza stone sprinkle it with cornmeal before placing the pizza on it to help keep it from sticking Feel free to try different spices if you dont like any of the ones in this recipe

Ingredients

— - 1 cup warm water - 3 tablespoons olive oil - 3 tablespoons white sugar - 1 teaspoon sea salt - 3 cups all-purpose flour - 1 teaspoon minced garlic - $\frac{1}{4}$ teaspoon dried oregano - $\frac{1}{4}$ teaspoon dried basil - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{4}$ teaspoon dried cilantro - $\frac{1}{4}$ teaspoon paprika - 2 $\frac{1}{4}$ teaspoons active dry yeast

Instructions

1. Put the water
2. olive oil
3. sugar
4. sea salt
5. flour
6. garlic
7. oregano
8. basil
9. black pepper
10. cilantro
11. paprika
12. and dry yeast into the pan of a bread machine individually in order as listed. Select Dough cycle; press Start. Let dough rest 5 to 30 minutes before using; the longer it rests
13. the thicker the crust. To Use: Preheat the oven to 450 degrees F (230 degrees C). Spray a large pizza pan with nonstick cooking spray. Roll dough out on a lightly floured surface. Place dough on the pan and add your choice of pizza toppings. Bake in preheated oven until golden brown
14. about 12 to 15 minutes.