



Chef John39s Easy Homemade Pizza Dough

Jacob · 28/09/2024



Prep Time

18 hrs 15 mins

Difficult

Medium

Servings

18 hrs 35 mins

Description

This pizza dough produces a very nice pizza crust flavorful and tender with just the right amount of chewiness

Ingredients

- - ¼ cup whole wheat flour - 3 cups all-purpose flour - ¼ teaspoon active dry yeast - 1 ¼ teaspoons salt - ¼ teaspoon white sugar - 2 tablespoons olive oil - 1 ½ cups warm water (100 degrees F or 38 degrees C) - all-purpose flour
- for dusting

Instructions

1. Stir whole wheat flour
 2. all-purpose flour
 3. yeast
 4. salt
 5. sugar
 6. olive oil
 7. and warm water with a spatula until formed into a sticky ball of dough that pulls away from sides of a large bowl
 8. about 3-4 minutes. Cover the bowl with a light cloth or plastic wrap and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) for 18 hours
 9. until doubled in size. Preheat the oven to 550 degrees F (280 degrees C). Sprinkle a baking sheet with cornmeal. Turn the dough onto a lightly floured surface and sprinkle with more flour. Form the dough into a rectangle
 10. and cut it into four equal parts. Shape each piece into a ball
 11. stretching and tucking the dough to create a smooth surface
 12. adding more flour if needed. Cover the dough balls with a towel and let rest for 15 minutes. To shape the dough
 13. sprinkle the surface with flour and lightly pat flat. Use a rolling pin to form a thin disk about 9 inches in diameter. Transfer the formed crust to the prepared baking sheet and top as desired. Bake on the bottom rack for 4 minutes
 14. move to the middle rack and bake for 5-6 minutes more minutes
 15. until the bottom is crispy and the top is lightly browned. Move to cooling rack to cool slightly before serving.
- Recipe Tip Additional all-purpose flour may be needed if the dough is too sticky and wet.