



Pizza Dough

Jacob · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

24

Description

This pizza dough recipe bakes up into three hearty pizza crusts This dough can also be used to make calzones or can be frozen for later use

Ingredients

— - 1 (.25 ounce) package active dry yeast - 1 tablespoon white sugar - 2 ½ cups warm water (110 degrees F)
- ½ cup whole wheat flour - 2 tablespoons olive oil - 1 tablespoon salt - 5 ½ cups bread flour

Instructions

1. Dissolve yeast and sugar in warm water in a large bowl. Let sit until creamy
2. about 10 minutes. Stir whole wheat flour
3. oil
4. and salt into yeast mixture
5. then stir in 4 cups bread flour. Add remaining 1 1/2 cups bread flour
6. 1/2 cup at a time
7. stirring well after each addition. When dough pulls together
8. turn it out onto a lightly floured surface and knead until smooth and elastic
9. about 8 minutes. Lightly oil a large mixing bowl. Place dough into the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in size
10. about 1 hour. Punch down dough and turn it out onto a lightly floured surface. Divide into thirds and form each piece into a round. Cover and let rest for 10 minutes. To Bake the Crusts: Preheat the oven to 425 degrees F (220 degrees C). Roll each piece of pizza dough into desired shape and cover with your favorite sauce
11. toppings
12. and cheese. Bake in the preheated oven until crust and cheese are golden brown
13. about 20 minutes.