



Pizza Crust I

Jacob · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

This makes a crust for one large homemade pizza mmmm good Be sure all your ingredients are at room temperature

Ingredients

— - ? cup warm water - $\frac{3}{4}$ teaspoon salt - 2 tablespoons olive oil - 2 $\frac{1}{2}$ cups all-purpose flour - 2 teaspoons white sugar - 2 teaspoons active dry yeast

Instructions

1. Add ingredients in the order suggested by your manufacturer. Set bread-maker for dough setting and start machine. When the unit signals
2. remove dough. Pat dough into 12x15-inch jelly roll pan or greased 12-inch round pizza pan. Let stand 10 minutes. Preheat oven to 400 degrees F (205 degrees C). Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15-20 minutes
3. or until crust is golden brown.