



Bread Machine Thin Crust Pizza Dough

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This bread machine pizza dough is an easy recipe for anyone to try with just basic ingredients. If you love a good thin crust that still has a nice chew to it, this recipe is for you.

Ingredients

— - ¾ cup warm water - 100 to 110 degrees F (40 to 45 degrees C) - 2 cups all-purpose flour - 1 teaspoon active dry yeast - ½ teaspoon salt - ¼ teaspoon white sugar - 2 teaspoons olive oil

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Pour warm water into the bread machine pan; add flour on top of water. Sprinkle over yeast
2. salt
3. and sugar. Set the machine on the dough setting
4. and push the start button. Dotdash Meredith Food Studios When the machine signals that the dough is finished
5. transfer dough to a well-floured work surface. Dotdash Meredith Food Studios Preheat the oven to 425 degrees F (220 degrees C). Roll or stretch dough out into a thin crust about 14 inches in diameter
6. leaving dough thick at the edge. Place dough onto a 14-inch pizza baking sheet; brush dough with olive oil. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Bake in the preheated oven for 5 minutes; remove and top with desired ingredients before final baking.