

Easy Pizza Dough Recipe by Food Storage Moms

Ingredients:

- ¾ cup warm water
- 2 teaspoons sugar
- 4 cups flour
- 1 teaspoon sea salt
- 2 teaspoons SAF instant yeast
- 2 tablespoons olive oil
- 1 cup pizza sauce
- 2-3 cups grated mozzarella cheese
- Optional toppings: pepperoni, ham, bacon, sausage, onions, bell peppers, olives, pineapple, etc.

Instructions:

1. Preheat oven to 400 degrees. Place all the ingredients except the pizza sauce, cheese, etc. into a bread mixer. Add more flour if needed to make the dough pull away from the sides of the mixing bowl. Cover the dough with greased plastic wrap and let rest for 10-20 minutes. Roll the dough out and place onto either two round 12-inch greased pizza pans or one greased large cookie sheet. Precook the dough for about 15-20 minutes until golden brown. Add the sauce, sprinkle the cheese on top. Add precooked meat and veggies as desired. Bake another 15-20 minutes until the cheese is melted and sizzling around the edges.