

Basic Pizza Crust

Try this recipe for basic pizza crust. Use now or freeze the dough for later use.

This recipe makes two 12-inch thin-crust pizzas, or one 12- to 14-inch thick crust pizza.

You can freeze the dough for future use: After the resting phase, divide the dough in half, flatten each to a 6-inch disk. Wrap them, airtight, in a plastic freezer bag. Freeze for up to one month. To use, thaw in refrigerator or at room temperature.

Ingredients

3 to 3-1/2 cups all-purpose flour 1 package rapid-rise yeast $\frac{3}{4}$ tsp. salt 1 cup very warm water (120 to 130 degrees) 1 T. olive or vegetable oil

Preparation

In large bowl, combine 2 cups of the flour, undissolved yeast, and salt. Add the very warm water, oil and enough remaining flour to make a soft dough. On a lightly floured surface, knead until dough is smooth and elastic, about 5 minutes.

Cover with a clean cotton dishtowel and let rest on floured surface for 10 minutes.

Lightly oil your pizza pan(s). Shape dough into a smooth ball; divide if making two thin crusts. Roll or press dough to fit pan(s). Top as desired.