

Easy Homemade Pizza with Freezer-Friendly Dough

easy homemade pizza dough recipe



OVEN
392°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

320g bread flour
160g cake flour
40g sugar
5g salt
20g fresh yeast (or 7g active dry yeast)
265ml water
20g unsalted butter

DIRECTIONS

- 1.** Make the Dough: In a large bowl, combine bread flour, cake flour, sugar, salt, yeast, and water. Add the butter and knead until the dough is smooth and elastic. This takes about 8-10 minutes by hand or 5 minutes with a stand mixer.
- 2.** Divide and Shape: Divide the dough into equal pieces (depending on the pizza size you want). Roll each into a ball.
- 3.** Form the Base: Flatten each ball into a round. Use a bowl as a guide to imprint a circle in the center, then roll up the edges to form a crust border. Prick the center with a fork to prevent bubbles.
- 4.** First Fermentation: Cover and let the shaped dough rise until doubled in size-about 45-60 minutes, depending on room temperature.
- 5.** Preheat the Oven: Preheat your oven to 200°C (392°F) for at least 10 minutes to ensure it's hot and ready for baking.
- 6.** Top & Bake: Add your favorite pizza toppings-sauce, cheese, meats, veggies. Bake at 190°C (374°F) for 15 minutes or until the crust is golden and the cheese is bubbling.

TIPS FOR SUCCESS

Use fresh yeast for best flavor and rise.
Substitute dry yeast if needed-just activate in warm water first.
Prick the center of the dough to avoid puffing and ensure an even bake.
Freeze prepped bases (par-baked or raw) for quick pizza any time.

