

Easy Pizza Hut Dough: Fluffy, Chewy & Perfect for Homemade Pizza

Pizza Hut Dough Recipe: Recreate That Classic Taste Right at Home!



OVEN
425°F

TIME
5 min

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INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon sugar (granulated)
- 1 tablespoon active dry yeast (or instant yeast)
- 1 1/3 cups warm water (about 105-115°F / 40-46°C
- Note: The recipe says 110°F/45°C, which is a good range for active dry yeast)
- 2 tablespoons olive oil

Swaps and Notes:

Yeast: Active dry yeast needs to be bloomed in warm water first. If using instant yeast, you can mix it directly with the flour, but blooming it first still ensures it's active.

Warm Water Temperature: The temperature of the water is crucial for yeast activation. Too cold, and the yeast won't activate; too hot, and it will kill the yeast. Aim for 105-115°F (40-46°C) - it should feel warm to the touch, like bathwater.

Olive Oil: A good quality olive oil adds flavor to the dough and helps make the crust tender.

Flour: All-purpose flour is standard. Bread flour can be used for a chewier crust.

Kneading: Proper kneading develops the gluten, which gives the dough its elasticity and helps it rise.

Rising Environment: A warm, draft-free place is ideal for rising. You can preheat your oven to its lowest setting for a few minutes, turn it off, and

place the covered dough inside.

Instructions:

Combine Dry Ingredients: In a large mixing bowl, combine the all-purpose flour, salt, and sugar.

Whisk briefly to mix them together.

Activate Yeast: In a separate small bowl or liquid measuring cup, sprinkle the 1 tablespoon active dry yeast over the 1 1/3 cups warm water (around 105-115°F / 40-46°C). Let it sit for about 5 minutes, or until it becomes frothy and foamy. This indicates the yeast is active.

Add Wet to Dry: Add the activated yeast mixture and the 2 tablespoons olive oil to the dry ingredients in the large mixing bowl.

Knead the Dough: Stir with a wooden spoon or spatula until a shaggy dough forms. Transfer the dough to a lightly floured surface. Knead the dough vigorously for about 10 minutes, until it becomes smooth, elastic, and no longer sticky.

(Alternatively, you can use a stand mixer with a dough hook on medium-low speed for 6-8 minutes).

First Rise: Lightly grease a clean large bowl with a little olive oil. Place the dough ball in the greased bowl, turning it once to coat. Cover the bowl with plastic wrap or a clean kitchen towel. Let it rise in a warm, draft-free place until it has doubled in size, which typically takes about 1 hour.

Punch Down & Roll Out: Once doubled, gently punch down the dough to release the air. Transfer it to your pizza pan or a lightly floured surface. Roll out the dough to fit your desired pizza pan (e.g., a 14-inch round pan for a single large pizza, or divide for two medium pizzas). You can press it into the pan or roll it out.

Add Toppings & Bake: Add your favorite toppings, starting with sauce (like my Exquisite Pizza Sauce), cheese, and then your desired meats and vegetables (like on my BBQ Chicken Pizza). Bake in a preheated oven at 425°F (220°C) for 15-20 minutes, or until the crust is golden brown and the toppings are cooked through and bubbly.

Enjoy your homemade Pizza Hut-style pizza, perfect for a fun family dinner or gathering with friends!

Prep Time: 1 hour 20 minutes (including rising time):

Cook Time: 15-20 minutes:

Total Time: Approximately 1 hour 35-40 minutes:

Yield: Makes 1 large pizza or 2 medium pizzas:

Tips for Success:

Warm Water Temperature: Use a thermometer to ensure your water is in the ideal range (105-115°F / 40-46°C) for yeast activation.

Kneading is Key: Don't skimp on the kneading time. This develops the gluten, which is essential for an

elastic dough and a good rise.

Warm Rising Place: A warm, draft-free environment helps the dough rise properly.

Don't Overload Toppings: While tempting, don't put too many heavy or wet toppings, as this can make the crust soggy.

Preheat Oven/Stone Well: A very hot oven or preheated pizza stone is crucial for a crispy bottom crust.

Adjust Cook Time: Baking times can vary by oven and topping choices, so keep an eye on your pizza.

Serving Suggestions and Pairings:

Pair with a simple side salad or some garlic bread.

DIRECTIONS

- 1. Making :** Pizza Hut-style dough involves simple mixing, kneading, and rising, leading to a perfect crust for your pizza night!
- 2. Combine : Dry Ingredients:** In a large mixing bowl, combine the all-purpose flour, salt, and sugar. Whisk briefly to mix them together.
- 3. Activate : Yeast:** In a separate small bowl or liquid measuring cup, sprinkle the 1 tablespoon active dry yeast over the 1 1/3 cups warm water (around 105-115°F / 40-46°C). Let it sit for about 5 minutes, or until it becomes frothy and foamy. This indicates the yeast is active.
- 4. Add : Wet to Dry:** Add the activated yeast mixture and the 2 tablespoons olive oil to the dry ingredients in the large mixing bowl.
- 5. Knead the : Dough:** Stir with a wooden spoon or spatula until a shaggy dough forms. Transfer the dough to a lightly floured surface. Knead the dough vigorously for about 10 minutes, until it becomes smooth, elastic, and no longer sticky. (Alternatively, you can use a stand mixer with a dough hook on medium-low speed for 6-8 minutes).
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- 7. Punch : Down & Roll Out:** Once doubled, gently punch down the dough to release the air. Transfer it to your pizza pan or a lightly floured surface. Roll out the dough to fit your desired pizza pan (e.g., a 14-inch

round pan for a single large pizza, or divide for two medium pizzas). You can press it into the pan or roll it out.

8. **Add : Toppings & Bake:** Add your favorite toppings, starting with sauce (like my Exquisite Pizza Sauce), cheese, and then your desired meats and vegetables (like on my BBQ Chicken Pizza). Bake in a preheated oven at 425°F (220°C) for 15-20 minutes, or until the crust is golden brown and the toppings are cooked through and bubbly.
9. **Tips for Success: Warm Water Temperature:** Use a thermometer to ensure your water is in the ideal range (105-115°F / 40-46°C) for yeast activation.
10. **Kneading is : Key:** Don't skimp on the kneading time. This develops the gluten, which is essential for an elastic dough and a good rise.
11. **Warm : Rising Place:** A warm, draft-free environment helps the dough rise properly.
12. **Don't : Overload Toppings:** While tempting, don't put too many heavy or wet toppings, as this can make the crust soggy.
13. **Preheat : Oven/Stone Well:** A very hot oven or preheated pizza stone is crucial for a crispy bottom crust.
14. **Adjust : Cook Time:** Baking times can vary by oven and topping choices, so keep an eye on your pizza.
15. **Serving Suggestions and Pairings:** This homemade Pizza Hut-style dough is the perfect foundation for any pizza creation. Serve your pizzas fresh from the oven, with your favorite toppings.
16. **Pair with a simple side salad or some garlic bread.**
17. **For dipping, extra pizza sauce or ranch dressing.**
18. **A cold soda or beer completes the classic pizza experience.**
19. **For other fantastic easy-to-make, cheesy meals, consider my These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast or my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.**
20. **Storage and Leftover Tips:** Homemade pizza is best enjoyed fresh. If you have leftover pizza (which is rare!), store it in an airtight container in the refrigerator for up to 3-4 days.
21. **Reheating:** For best results, reheat slices in a toaster oven or regular oven (350-375°F / 175-190°C) until the crust is crispy and the cheese is melted again. Microwaving is not recommended as it makes the crust soggy.
22. **Dough : Storage:** Unused dough can be refrigerated for up to 2-3 days or frozen for up to 1 month (thaw in fridge overnight, then bring to room temp before using).
23. **More Recipes You Will Love:** If you loved the joy of making your own pizza dough, here are a few more fantastic recipes that use a similar dough or bring that comfort food vibe:
24. **For a fun outdoor cooking twist on pizza, check out my Campfire Pizza Breads.**
25. **For a savory and satisfying meat pie, my : Chinese Meat Pies are a unique option.**

SWAPS & NOTES

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TIPS FOR SUCCESS

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Warm Rising Place: A warm, draft-free environment helps the dough rise properly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-pizza-hut-dough-fluffy-chewy-perfect-for-homemade-pizza/>