

Homemade Pizza Dough: The Ultimate Recipe for Perfect Pizza Night

Making pizza dough from scratch might sound intimidating, but this



OVEN
475°F

TIME
5-10 min

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INGREDIENTS

- 2 1/4 teaspoons (1 packet) active dry yeast
- 1 teaspoon sugar
- 1 cup warm water (105-115°F / 40-46°C)
- 2 1/2 cups all-purpose flour, plus more for dusting
- 2 tablespoons olive oil
- 1 teaspoon salt

DIRECTIONS

1. Let's get that Homemade Pizza Dough going!
2. Activate the : Yeast: In a large mixing bowl, combine the warm water (make sure it's between 105-115°F), sugar, and active dry yeast. Stir gently and let it sit for 5-10 minutes. The mixture should become foamy and bubbly on top, indicating that the yeast is active. If it doesn't foam, your yeast might be old, or the water temperature was off, and you'll need to start again with fresh yeast.
3. Add : Wet Ingredients: Once the yeast is foamy, add the olive oil and salt to the bowl. Stir to combine.
4. Combine : Dry Ingredients: Gradually add the all-purpose flour to the wet ingredients, about a half-cup at a time, mixing with a wooden spoon or your hands until a shaggy dough forms.
5. Knead the : Dough: Transfer the dough to a lightly floured surface. Knead the dough for 7-10 minutes. This develops the gluten, which gives the pizza crust its structure and chewiness. The dough should become smooth, elastic, and no longer sticky. If it's too sticky, add a little more flour, one tablespoon at a time.
6. First : Rise: Lightly grease a clean large bowl with a little olive oil. Place the kneaded dough in the bowl, turning it once to coat. Cover the bowl tightly with plastic wrap or a clean kitchen towel. Place it in a warm, draft-free spot (like a slightly warm oven that's turned off, or near a sunny window) and let it rise for 1 to 1.5 hours, or until it has doubled in size.
7. Punch : Down & Shape: Once doubled, gently punch down the dough to release the air. At this point, your

dough is ready to be shaped into a pizza crust!

8. **Shape and Bake:** On a lightly floured surface, use your hands or a rolling pin to stretch or roll the dough into your desired pizza shape (usually a 12-14 inch round). Transfer the shaped dough to a preheated pizza stone, pizza steel, or a baking sheet dusted with cornmeal. Add your favorite toppings and bake according to your pizza recipe's instructions (typically 425-475°F for 10-15 minutes).

SWAPS & NOTES

Yeast: Make sure your active dry yeast is fresh and not expired.

This is crucial for the dough to rise properly.

Instant yeast can also be used; it doesn't require proofing beforehand and can be mixed directly with the dry ingredients.

Water Temperature: The water temperature is important.

TIPS FOR SUCCESS

Proof Your Yeast: Always start by proofing the yeast.

This ensures your yeast is active and prevents wasted ingredients.

Don't Rush the Kneading: Kneading is essential for developing gluten, which gives pizza dough its characteristic chewiness and elasticity.

Warm Place for Rising: Yeast thrives in warmth.

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

Original recipe: <https://chefmaniac.com/homemade-pizza-dough-the-ultimate-recipe-for-perfect-pizza-night/>