

## Basic Pizza

½ cup warm water (about 110°)  
1 envelope (2 ¼ tsp.) instant yeast  
1 ¼ cups water, at room temperature  
2 tbsp. extra-virgin olive oil  
4 cups (22 oz.) bread flour, plus more for dusting  
1 ½ tsp. salt

For pizza:

olive oil  
tomato sauce  
mozzarella cheese  
desired toppings

Combine warm water and yeast in a 2 cup measuring cup. In the bowl of a stand mixer, combine 2 cups of bread flour and 1 ½ teaspoons salt.

Add 1 ¼ cups water to yeast/water mixture, and add to the flour mixture along with the olive oil. Beat on medium speed for 3 minutes, and then stir in as much of the remaining flour as you can. Turn dough out onto floured surface and knead for several minutes. Place dough back in bowl, cover with a wet tea towel, and let rise until doubled, about 1-1 ½ hours.

Place pizza stone in oven and heat at 500° for at least 30 minutes.

Punch dough down and divide in half. Shape each half into a neat ball, and let rest on the counter for 5 minutes. Roll each half into a pizza round and place on parchment paper. Brush edges of crust with olive oil. Spread tomato sauce over dough, sprinkle with cheese, and add toppings.

Slide pizza peel under parchment paper and transfer pizza to preheated stone, using a flicking motion. Bake for 8-12 minutes or until crust and cheese are browned.

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