

Pizza Crust

Yield: 2 pizza crusts

Prep Time: 0:35:00

1. Mix the yeast and sugar with the water. Let it sit for 5 minutes.

- 2 1/4 tsp Active Dry Yeast
- 1/4 tsp Granulated Sugar
- 370 g Water

2. Mix the flour and salt in a bowl.

- 500 g Bread Flour
- 10 g Table Salt

3. Add the water to the flour.

4. Knead with the dough hook on a KitchenAid. Mix on low for a minute or two until dough ball forms.

5. Rest the dough for 15 minutes.

6. Continue to knead on low speed for 15 minutes.

7. Bake on a pizza stone at 550°F until it's done.