Pizza Dough

Ingredients:

1 ¼ tsp Active Dry Yeast

¾ c Very Warm Water

½ tsp Salt

1 tsp Sugar

2 c Flour

Directions:

1. In a large bowl, stir yeast in very warm water until dissolved
2. Stir in sugar and salt
3. Mix in flour
4. Gather into a ball of dough when it gets too thick to stir
5. Lightly dust a cutting board with flour. Turn the dough on the cutting board. Knead the dough for about 5-10 minutes or until the ball of dough is smooth and elastic. (While kneading the dough you may need to add a little flour to the cutting board so the dough doesn’t stick.)
6. Write your group name and period number on the zip lock bag.
7. Spray pam spray in a zip lock bag and place the ball of dough inside the bag.
8. Leave the bag open and place it in a warm, dark place for it to rise.
9. Let the dough rise for approximately 1-2 hours.

[](http://www.google.com/url?sa=i&rct=j&q=pizza+dough&source=images&cd=&cad=rja&docid=ny6UISric8ZTKM&tbnid=Lwxij5dCNljtmM:&ved=0CAUQjRw&url=http://itheecook.blogspot.com/2012/02/fail-proof-pizza-dough.html&ei=7tkPUZuXJ8WS0QGAioGwDQ&bvm=bv.41867550,d.dmQ&psig=AFQjCNHy83MM5hSS-dYeEsX78y1SWMycEg&ust=1360079699054445)