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.

