

Quick Mix Pizza Dough

Recipe from: *Don't Panic, Dinner's in the Freezer*

	x2	x4	x6
1 cup water	2c	4c	6c
2 T. olive oil	¼ c	½ c	¾ c
3 – 3 ½ cups flour	6-7c	12-14c	18-21c
1 pkg. active dry yeast	2	4	6
1 t. sugar	2t	4t	2T
½ t. salt	1t	2t	1T

Original recipe yields

2 medium or large crusts, depending on thickness

Cooking day instructions

Heat water and olive oil to 120 degrees. In bowl, combine 1 ½ cups flour with yeast, sugar, and salt. Add warm water and mix with electric mixer for 3 minutes. Stir in 1 ½ cups additional flour by hand to form soft dough. Knead on a floured surface for 10 minutes, adding rest of flour as needed. Dough should be smooth and elastic but not sticky. Shape into ball and place in greased bowl. Cover with a damp cloth. Let rise in a warm place about 45 minutes or until doubled in size. Punch down dough and divide in half. Wrap each half in plastic wrap and freeze, using freezer bag method.

Serving day instructions

Thaw completely. Preheat oven to 450 degrees. Roll out pizza dough directly onto pizza pan or baking stone. Prick crust with fork, then prebake in oven for 10-15 minutes or until lightly browned. Remove from oven, add toppings, and return to oven to continue baking for 10-15 more minutes until done.