

Homemade Pizza Crust



This is a version of pizza crust that can be made the same day you're planning to have pizza. It's actually the recipe on the Bob's Red Mill Artisan Flour package.

It's simple and reasonably healthy with only 4 ingredients. You'll just need to allow a couple extra hours for the dough to rise. It's totally worth the extra time and something that can be fun to do with kids or young cooks.

Preparation Time: 2 hours - Makes two 13" crusts

Organize Your Ingredients!

Notes on Organizing

The dough preparation takes about 10 minutes. You'll need to knead the dough about 5 minutes.

Pizza Crust

- 3/4 C. warm water
- 1 tsp. Rapid Rise Yeast
- 2 C. Artisan Bread Flour
- 1 tsp. salt
- 1/2 tsp. oil or a drizzle of oil (for the proofing bowl)

Assembly Instructions

1. Combine water and yeast in a large bowl. Add flour and salt and mix until it forms a shaggy ball.
2. Turn dough out onto a floured surface and knead about 5 minutes. You want it to be smooth, elastic and slightly tacky. If the dough is too sticky, work a little more flour into it.
3. Clean the large bowl, and oil it with olive oil. Place the ball of dough in the bowl and turn it once to oil both sides. Cover the bowl with plastic and let it rise as it sits on the countertop. It will take about 1-1/2 hours to double in size.
4. Once the dough has doubled in size, cut it in half and form 2 balls. Store in the fridge until ready to bake.
5. You can shape both balls into crusts and cook them today or you can store dough balls up to 3 days in the fridge. Each ball makes one 13" pizza crust. I roll them thin, shaping them into a round and pinch up the edges to form a proper ridge to hold sauce on the pizza. Cover crusts with toppings of choice and bake them according to your pizza recipe.
6. If you're not making 2 crusts, you can freeze one of the dough balls in a double zip-lock style bag and save it for a future pizza.
7. Thaw frozen dough thoroughly before using it.

