

**SUBSCRIBE TO OUR EMAIL LIST AND BE THE FIRST TO KNOW WHEN FRESH, DELICIOUS
RECIPES ARE ADDED!**

Pizza Dough

There are a **thousand pizza dough recipes** on the internet—so why not one more? 🍕 I prefer using **grams for measuring**, as it ensures **consistent results every time**.

This recipe makes enough dough for a **large 14-inch pizza**, perfect for a classic round pizza pan.

Ingredients *(Makes one 14-inch pizza)*

- **685g bread flour** (or **00 flour** for a more traditional texture)
- **480g warm water** (*100–110°F / 38–43°C*)
- **1.5 tsp active dry yeast**
- **3 tbsp olive oil**
- **8g sea salt or kosher salt**
- **1/8 tsp sugar or honey** (*helps activate the yeast*)

Instructions

1. Activate the Yeast

1. In a small bowl, combine **4 oz warm water (100–110°F)**, **sugar or honey**, **1 tbsp olive oil**, and **active dry yeast**.
2. Mix thoroughly and let sit for **10 minutes** until foamy.

2. Mix the Dough

3. In the bowl of a **stand mixer**, add the **flour**, remaining **warm water**, and **yeast mixture**.
4. Using the **paddle attachment**, mix until just incorporated.
5. Add the **salt**, then switch to the **dough hook attachment**.
6. Knead on low speed for **5 minutes**, or until the dough pulls away from the sides of the bowl.

3. First Proof

7. Remove the dough and **pour the remaining olive oil into the bowl**.

8. Shape the dough into a ball and place it back in the bowl, coating it with oil.
 9. Cover with a **towel or plastic wrap** and let it proof in a **warm spot** until doubled in size (**1–2 hours**).
4. **Second Proof (Cold Fermentation)**

10. Once risen, place the dough on a **lightly floured surface** and knead for **5 minutes**.
11. Shape into a ball and place it on a **plate or small sheet pan**.
12. Cover **tightly** with plastic wrap and refrigerate **overnight or up to 2 days** (*do not skip this step—it enhances flavor and texture!*).

5. **Storing & Using the Dough**

- Use immediately or **freeze** in a freezer bag for **up to 3 months**.
- If refrigerated, let the dough come to **room temperature before shaping**.

6. **Shaping & Baking**

13. Stretch the dough to fit your **pan or pizza stone** (*if it keeps springing back, let it rest for 10 minutes*).
14. Top with your **favorite toppings**, but **avoid over-saucing** or adding too many toppings to prevent a soggy crust.
15. Bake at **450°F** on the **lower oven rack** for **15–20 minutes**, or until the crust is golden brown.

Tips for the Best Pizza

- ✔ **Never bake cold dough**—always bring it to room temperature first.
- ✔ **Avoid adding hot sauce directly to the dough**, as it can affect texture.
- ✔ **Less is more**—too much sauce or too many toppings can make the crust soggy.