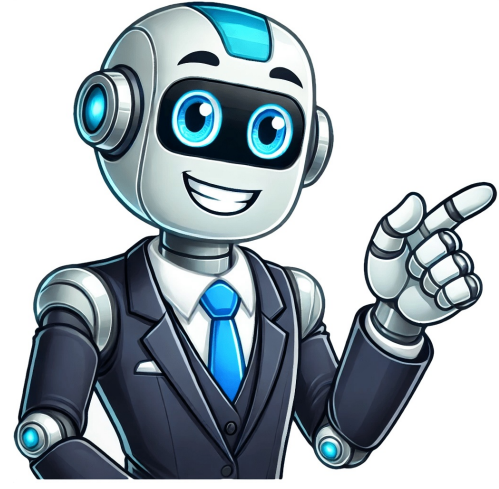


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This easy pizza dough recipe is great for beginners and produces 2 soft and chewy homemade pizza crusts. Skip the pizza delivery because you only need 6 basic ingredients to begin! This recipe is brought to you in partnership with Red Star Yeast. Every great pizza begins with a great pizza crust. Some like it thin and crispy, while others prefer a thick and soft crust. This homemade pizza crust has it all: soft & chewy with a delicious crisp and AWESOME flavor. Its my go-to pizza dough recipe and just a glance at the hundreds of reviews in the comments section tells me that its a favorite for many others too! This is a no-fuss dough recipe for beginners. You need just 6 basic ingredients, plus a little cornmeal for preparing the pan. (You can skip that if needed.) Most of the time is hands off as the dough rises. You might wonder why waste the time when you can just buy frozen pizza dough? Frozen pizza dough is certainly convenient, but from-scratch crust has unbeatable flavor and texture that only comes from fresh dough. And you can use the dough to make cheese breadsticks, too! Reader, Andy, commented: Super easy, super fast, super good! I dont like doughy thick pizzas and I find with this recipe that I can make them thin and crunchy. I love how easy it is. I make pizza once or twice a month! Have bought one or two times now! If youve ever made homemade bagels, artisan bread, and focaccia, requires a lean dough. A lean dough doesnt use eggs or butter. Without the extra fat to make the dough soft, youre promised a crusty pizza crust. (However, I recommend using eggs or butter to yield a rich dough, which creates a softer and more dessert-like bread. Make the dough: Mix the dough ingredients together by hand or use a hand-held or stand mixer. Do this in steps as described in the written recipe below. Knead: Knead by hand or with your mixer. I like doing this by hand. If youre new to yeasted doughs, myHow to Knead Doughpost and video can help with this step. Rise: Place dough into a greased mixing bowl, cover tightly, and set aside to rise for about 90 minutes or overnight in the refrigerator. Punch & shape: Punch down risen dough to release air bubbles. Divide in 2. Roll dough out into a 12-inch circle. Cover and rest as you prep the pizza toppings. Top it: Top with favorite pizza toppings. Bake: Bake pizza at a very high temperature for only about 15 minutes. Young bakers can lend a hand AND have fun in the process. Let the kids help you press down the dough and shape into a circle. They can add their cheeses and make pepperoni faces on top of the pie. Who doesnt love a smiley pizza?? Let me share my top choices for pizza pans just in case youre shopping for a new one.I use and love (affiliate links)this oneandthis one. If you like baking your homemade pizzas on pizza stones, Ive usedthis onebefore and its wonderful. If you dont have a pizza pan, use a regular sheet pan. Grease it with olive oil and sprinkle with cornmeal as directed below, and then press the dough into whatever shape that will fit. Make sure the dough is about 1/2-inch thick. For a thinner pizza, stretch the dough out more. Here are the many uses for this homemade pizza dough: Stuffed Crust Pizza Pesto Pizza Homemade Ham & Cheese Pockets Pepperoni Pizza Rolls Stromboli Spinach Artichoke White Pizza Homemade BBQ Chicken Pizza Garlic Knots Margherita style: For 2 pizzas, when its time to top it in step 6 below, top with the following. (Feel free to halve for only 1 pizza.) Make a homemade tomato sauce by blending 1 28-ounce can San Marzano tomatoes, 1 Tablespoon olive oil, pinch of salt, and 2 minced cloves of garlic. Spread on shaped doughs. Top each with 8 ouncescrumbledgorgonzola cheese, thin slices of apple, then sprinkle with chopped fresh or driedrosemary before baking. Or any other pizza topping you love:pepperoni, crumbled sausage, black olives, onions, mushrooms, jalapeos, etc Here are my flatbread pizza crust, whole wheat pizza dough, Chicago-style deep dish pizza, and cold veggie pizza doughs. Print click icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon solid icon Follow these basic instructions for a thick, crisp, and chewy pizza crust at home. The recipe yields enough pizza dough for two 12-inch pizzas and you can freeze half of the dough for later. Close to 2 pounds of dough total. Whisk the warm water, granulated sugar, and yeast together in the bowl of your stand mixer fitted with a dough hook or paddle attachment. Cover and allow to rest for 5 minutes. "If you dont have a stand mixer, simply use a large mixing bowl and mix the dough with a wooden spoon or silicone spatula in the next step.Add the flour, olive oil, and salt. Beat on medium speed for 2 minutes, until the dough pulls away from the sides of the bowl.Knead the dough:Keep the dough in the mixer and beat for an additional 5 full minutes, or knead by hand on a lightly floured surface for 5 full minutes. (If youre new to bread-baking, my How to Knead Dough video tutorial can help here.) If the dough becomes too sticky during the kneading process, sprinkle 1 teaspoon of flour at a time on the dough or on the work surface/in the bowl to make a soft, slightly tacky dough. Do not add more flour than you need because you do not want a dry dough. After kneading, the dough should still feel a little soft. Poke it with your fingertip it slowly bounces back, your dough is ready to rise. You can also do a windowpane test to see if your dough has been kneaded long enough: tear off a small (roughly golfball-size) piece of dough and gently stretch it out until its thin enough for light to pass through it. Hold it up to a window or light. Does light pass through the stretched dough without the dough tearing first? If so, your dough has been kneaded long enough and is ready to rise. If not, keep kneading until it passes the windowpane test.Rise: Lightly grease a large bowl with oil. Sprinkle lightly with cornmeal, which gives the crust extra crunch and flavor.Shape the dough: When the dough is ready, punch it down to release any air bubbles. Divide the dough in half. (If not making 2 pizzas, freeze half of the dough for another time. See freezing instructions below.) On a lightly floured work surface using lightly floured hands or rolling pin, gently flatten the dough into a disc. Place on prepared pan and, using lightly floured hands, stretch and flatten the disc into a 12-inch circle, about 1/2-inch thick. If the dough keeps shrinking back as you try to stretch it, stop what youre doing, cover it lightly for 510 minutes, then try again. Once shaped into a 12-inch circle, lift the edge of the dough up to create a lip around the edges. I simply pinch the edges up to create the rim. If using a pizza stone, place the dough directly on bakers peels dusted with cornmeal.Cover dough lightly with plastic wrap or a clean kitchen towel and allow to rest for a few minutes as you prepare your pizza toppings. I suggest pepperoni & green peppers or jalapeo slices, Hawaiian pizza,pizza pesto pizza, spinach artichoke white pizza, orhomemade BBQ chicken pizza.Top & bake the pizza: Using your fingers, press dents into the surface of the dough to prevent bubbling. Lightly brush olive oil over the top of the crust. Sprinkle with minced garlic (if using), then spread on 1/2 cup of your favorite pizza toppings. Cover the pizza with plastic wrap and let it sit at room temperature for 30-45 minutes before shaping. This recipe yields two 12-inch pizzas. After the pizza dough rises and you divide the dough in half (step 5), you can freeze one of the balls of dough to make pizza at a later time. Or you can simply freeze both balls of dough separately. Lightly coat all sides of the dough ball(s) with nonstick spray or olive oil. Place the dough ball(s) into individual zipped-top bag(s) and seal tightly, squeezing out all the air. Freeze for up to 3 months. To thaw, place the frozen pizza dough in the refrigerator for about 8 hours or overnight. When ready to make pizza, remove the dough from the refrigerator and allow to rest for 1 hour on the counter. Preheat the oven and continue with step 5, punching down the dough to release air if needed.Ovennight/All Day Instructions:Prepare the dough through step 3, but allow the dough to rise for 812 hours in the refrigerator. (If it needs to be in the refrigerator for longer, use cooler water (about 70F/21C) in the dough, which will slow the doughs rise and allow for more time.) The slow rise gives the pizza dough wonderful flavor! When ready, continue with step 4. If the dough didnt quite double in size overnight, let it sit at room temperature for 3045 minutes before punching down (step 5).Special Tools (affiliate links): Stand Mixer or Large Mixing Bowl and Wooden Spoon or Silicone Spatula | Dough Scraper | Pizza Pan or Baking Sheet | Pastry Brush | Pizza CutterYeast: Red Star Platinum yeast is an instant yeast. You can use active dry yeast instead. The rise time will be at least 90 minutes. Reference my Baking with Yeast Guide for answers to common yeast FAQs.Pictured Pizza:This recipe yields 2 pizzas. For each, top with 1/2 cup pizza sauce, 2 cups shredded mozzarella cheese, pepperoni slices, thinly sliced green pepper or jalapeo, and a sprinkle of Italian seasoning blend or dried basil.Recipe originally published on Sallys Baking Addiction in 2013 Prepare the pizza dough: In a large mixing bowl, combine warm water (110-115F), honey, and yeast. Stir together and set aside for 10 minutes to activate the yeast. You should see it form a layer of foam at the top. This indicates your yeast is active.Add 1 Tbsp olive oil, flour, and salt stir together with a wooden spoon until the dough comes together. Transfer to a clean work surface and knead for 5 minutes or until the surface of the dough is smooth and springy. The dough should be slightly tacky and will get less sticky as you knead. If it is too sticky to knead, sprinkle on a little bit of flour at a time until you have a workable dough, but dont add too much flour.Add the remaining 1 Tbsp of olive oil, a large clean bowl and water to coat the bottom. Add the dough ball and turn to coat it in oil. Cover the bowl with plastic wrap and let rise at room temperature (72F) for 1 1/2 hours, until doubled in volume.How to make pizza: Divide the dough into 2 equal parts. Roll each part into a 12 inch diameter circle. Place the dough ball(s) into individual zipped-top bag(s) and seal tightly, squeezing out all the air.Freeze for up to 3 months. Place the frozen pizza dough in the refrigerator for about 8 hours or overnight. When ready to make pizza, remove the dough from the refrigerator and allow to rest for 30 minutes on the counter. Continue with step 5 in the recipe below. This basic pizza dough is light, chewy, and packed with flavor thanks to olive oil and a splash of white wine. Easy to make and perfect for pizza night! [Jump to Recipe Video Serves: 4 ten inch pizzas This site runs ads and generates income from affiliate links. Read my disclosure policy. This simple pizza dough recipe is perfect for beginners. It makes two soft, chewy crusts that are so good you'll never want to order delivery again. Just a handful of basic ingredients, and youre ready to roll! This pizza dough is chewy on the inside, golden and crisp on the outside, and a large bowl for rinsing. Dont rush the rise! Letting the dough double in size naturally gives you that soft, chewy texture and better flavor. Use a stand mixer if you have one! It takes care of the kneading and gives a smooth dough in minutes. No white noise? You can use water or a mild vinegar (like apple cider vinegar) for a little tang, all-purpose flour, instant yeast, granulated sugar, and salt. You end up with soft, stretchy dough that bakes up into the perfect crust. Homemade pizza night just got way more doable. Instant yeast mixes directly with dry ingredients and provides a quick, reliable rise. Rapid-rise yeast can also be used with similar results. Active dry yeasts works too, but should be dissolved in warm water first. Blend near the flour or sugar. All-purpose flour It gives the dough a great balance of softness and structure, perfect for chewy pizza crusts. Using 00 flour or bread flour can change the texture in delicious ways. 00 flour creates a light, crisp crust while bread flours higher protein content produces a chewier, more elastic dough. A 1:1 gluten-free flour blend can be used for a gluten-free option, though the texture will differ from traditional dough. Granulated sugar Helps activate the yeast and adds a touch of flavor to the crust. Honey or agave can be used for a slightly different flavor profile. Reduce the amount slightly if substituting. Kosher salt Enhances the doughs flavor and strengthens gluten structure. Use fine sea salt if needed, but reduce the quantity slightly since its more concentrated. Dry white wine Adds acidity and depth of flavor, helping to tenderize the dough slightly. You can use more warm water in place of wine if needed, but youll lose the subtle flavor boost. Warm water (10011F) Activates the yeast and helps the dough come together smoothly. Mix the Dry Ingredients Start by adding the all-purpose flour to your stand mixer bowl. Throw in one packet of instant yeasts about 2 teaspoons/2 teaspoons of sugar for a little wake-up call for the yeast. Now the kosher salt, but keep it on the opposite side of the bowl from the yeast. Just a quick stir to mix it all up. Add the Wet Ingredients Turn your mixer on low, and slowly pour in warm water/about 100 to 110F/plus dry white wine. Yep, wine. Trust. It brings subtle flavor and helps the dough rise like a dream. Add in the olive oil and let that dough hook do its thing. Want to make it by hand? See the recipe card for details. Knead It Up! After mixing for a few minutes (usually 5-10 minutes), the dough should be smooth and elastic. Cover the dough with plastic wrap and let it sit at room temperature for 30-45 minutes before shaping. This recipe yields two 12-inch pizzas. After the pizza dough rises and you divide the dough in half (step 5), you can freeze one of the balls of dough to make pizza at a later time. Or you can simply freeze both balls of dough separately. Lightly coat all sides of the dough ball(s) with nonstick spray or olive oil. Place the dough ball(s) into individual zipped-top bag(s) and seal tightly, squeezing out all the air. Freeze for up to 3 months. To thaw, place the frozen pizza dough in the refrigerator for about 8 hours or overnight. When ready to make pizza, remove the dough from the refrigerator and allow to rest for 30 minutes on the counter. Continue with step 5 in the recipe below. This basic pizza dough is light, chewy, and packed with flavor thanks to olive oil and a splash of white wine. Easy to make and perfect for pizza night! [Jump to Recipe Video Serves: 4 ten inch pizzas This site runs ads and generates income from affiliate links. Read my disclosure policy. 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dough without the dough tearing first? If so, your dough has been kneaded long enough and is ready to rise. If not, keep kneading until it passes the windowpane test.Rise: Lightly grease a large bowl with oil or nonstick sprayjust use the same bowl you used for the dough. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise at room temperature for 60-90 minutes or until double in size. (Tip: For the warm environment on a particularly cold day, heat your oven to 150F (66C). Turn the oven off, place the dough inside, and keep the door slightly ajar. This will be a warm environment for your dough to rise. After about 30 minutes, close the oven door to trap the air inside with the rising dough. When its doubled in size, remove from the oven.)Preheat oven to 475F (246C). Allow it to heat for at least 15-20 minutes as you shape the pizza. (If using a pizza stone, place it in the oven to preheat as well.) Lightly grease baking sheet or pizza pan with nonstick spray or olive oil. Sprinkle lightly with cornmeal, which gives the crust extra crunch and flavor.Shape the dough: When the dough is ready, punch it down to release any air bubbles. Divide the dough in half. (If not making 2 pizzas, freeze half of the dough for another time. See freezing instructions below.) On a lightly floured work surface using lightly floured hands or rolling pin, gently flatten the dough into a disc. Place on prepared pan and, using lightly floured hands, stretch and flatten the disc into a 12-inch circle, about 1/2-inch thick. If the dough keeps shrinking back as you try to stretch it, stop what youre doing, cover it lightly for 5-10 minutes, then try again. Once shaped into a 12-inch circle, lift the edge of the dough up to create a lip around the edges. I simply pinch the edges up to create the rim. If using a pizza stone, place the dough directly on bakers peels dusted with cornmeal.Cover dough lightly with plastic wrap or a clean kitchen towel and allow to rest for a few minutes as you prepare your pizza toppings. I suggest pepperoni & green peppers or jalapeo slices, Hawaiian pizza,pesto pizza, spinach artichoke white pizza, orhomemade BBQ chicken pizza.Top & bake the pizza: Using your fingers, press dents into the surface of the dough to prevent bubbling. Lightly brush olive oil over the top of the crust. Sprinkle with minced garlic (if using), then spread on 1/2 cup (125g) pizza sauce, and top with 2 cups (227g) shredded mozzarella cheese. Top with any additional toppings of your choice and bake for 13-15 minutes or until the crust is golden brown.Slice hot pizza and serve immediately. Cover leftover pizza tightly and store in the refrigerator. Freezing Instructions: This recipe yields enough dough for two 12-inch pizzas, a little less than 2 pounds (900g) total. After the pizza dough rises and you divide the dough in half (step 5), you can freeze one of the balls of dough to make pizza at a later time. Or you can simply freeze both balls of dough separately. Lightly coat all sides of the dough ball(s) with nonstick spray or olive oil. Place the dough ball(s) into individual zippered-top bag(s) and seal tightly, squeezing out all the air. Freeze for up to 3 months. To thaw, place the frozen pizza dough in the refrigerator for about 8 hours or overnight. When ready to make pizza, remove the dough from the refrigerator and allow to rest for 1 hour on the counter. Preheat the oven and continue with step 5, punching down the dough to release air if needed.Overnight/All Day Instructions:Prepare the dough through step 3, but allow the dough to rise for 8-12 hours in the refrigerator. (If it needs to be in the refrigerator for longer, use cooler water (about 70F/21C) in the dough, which will slow the doughs rise and allow for more time.) 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(If it needs to be in the refrigerator for longer, use cooler water in the dough which will slow the doughs rise and allow for more time.) As a bonus, the slow rise gives the pizza dough wonderful flavor! When ready, continue with step 5 in the recipe below (the shaping step). If the dough didnt quite double in size when rising, let it sit at room temperature for 30-45 minutes before shaping. This recipe yields two 12-inch pizzas. After the pizza dough rises and you divide the dough in half (step 5), you can freeze one of the balls of dough to make pizza at a later time. Or you can simply freeze both balls of dough separately. Lightly coat all sides of the dough ball(s) with nonstick spray or olive oil. Place thedough ball(s) into individual zippered-top bag(s) and seal tightly, squeezing out all the air.Freeze for up to 3 months. Place the frozen pizza dough in the refrigerator for about 8 hours or overnight. 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