

Treasure Barrel

Best Homemade Pizza Dough Recipe - Easy & Authentic

20 min Prep time	**12 min** Cook time	**32 min** Total time
2 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

For the Dough

- [ ] 1 1/2 cups warm water (105-115°F or 40-46°C)
- [ ] 1 packet (2 1/4 teaspoons) active dry yeast
- [ ] 1 teaspoon granulated sugar or honey
- [ ] 3 1/2 to 4 cups all-purpose flour, plus more for dusting
- [ ] 2 teaspoons fine sea salt
- [ ] 2 tablespoons extra virgin olive oil

Instructions

1. First, let's wake up the yeast. In a small bowl or the bowl of your stand mixer, pour in the warm water. It should feel pleasant, not hot. Sprinkle the yeast and sugar over the water, give it a gentle stir, and then just let it be for about 5-10 minutes. You're looking for the mixture to become foamy and creamy on top. This is how you know your yeast is alive and ready to work its magic. If nothing happens, your yeast might be old, so it's best to start over. It's a quiet, beautiful little science experiment.

2. In a large bowl, whisk together 3 1/2 cups of the flour and the salt. Once your yeast is beautifully bloomed, pour the yeast mixture and the olive oil into the flour. If you're using a stand mixer, use the dough hook attachment and mix on low speed until a shaggy dough comes together. If mixing by hand, use a wooden spoon to stir everything until you can't anymore, then use your hands to bring it into a rough ball. Don't worry if it looks messy at this stage; that's completely normal. It's about to transform.

3. Now for the best part—kneading. Turn the dough out onto a lightly floured surface. Knead for about 8-10 minutes by hand, or 6-8 minutes with the dough hook on medium-low speed. You want to develop the gluten, which gives the crust its signature chew. The dough is ready when it's smooth, elastic, and springs back gently when you poke it. If it's too sticky, add a sprinkle of flour. This process is so meditative; just enjoy the feeling of the dough coming to life under your hands.

4. Lightly oil a clean, large bowl and place the dough inside, turning it once to coat it with oil. This prevents a skin from forming. Cover the bowl with plastic wrap or a damp kitchen towel. Let it rise in a warm, draft-free place for about 1 to 1.5 hours, or until it has doubled in size. Once risen, gently punch the dough down to release the air, divide it in half, and it's ready to be shaped into pizzas. Or, you can wrap it and store it for later. Your perfect canvas is now ready for toppings like a vibrant basil pesto.

Nutrition per serving

250 kcal	7 g	45 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- The amount of flour can vary slightly depending on humidity. Add the last 1/2 cup gradually until the dough is soft and slightly tacky, but not sticking to your hands.
- Be gentle when punching down the dough after the first rise. You want to release the large air bubbles but not completely deflate it. This helps maintain a light, airy texture in your final crust.
- For an even more flavorful crust, try a cold ferment. After kneading, place the dough in an oiled bowl, cover, and refrigerate for 1 to 3 days. The flavor development is truly incredible.