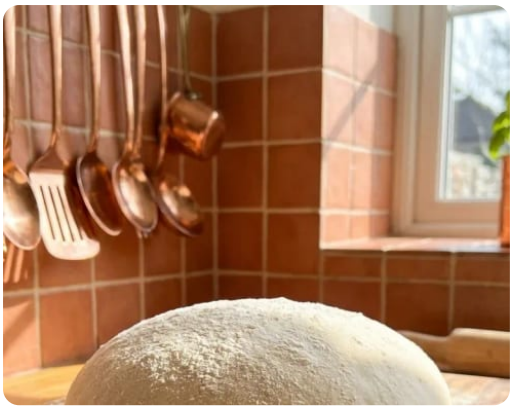


Treasure Barrel

Easy Homemade Pizza Dough From Scratch

15 min Prep time	**1 h 30 min** Cook time	**1 h 45 min** Total time
2 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

For the Dough

- [ ] 1 ½ cups warm water (105-115°F)
- [ ] 2 ¼ teaspoons active dry yeast (1 standard packet)
- [ ] 1 teaspoon granulated sugar
- [ ] 2 tablespoons olive oil, plus more for greasing
- [ ] 1 ½ teaspoons fine sea salt
- [ ] 3 ½ to 4 cups all-purpose flour, plus more for dusting

Instructions

1. First things first, let's wake up the yeast. In a large bowl (or the bowl of your stand mixer), pour in the warm water. Sprinkle the yeast and sugar over the top. Give it a gentle little stir and then just let it be for about 5 to 10 minutes. You're looking for it to get foamy and bubbly, kind of like the top of a root beer float. This is how you know your yeast is alive and ready to work its magic for you. If nothing happens, ugh, your yeast might be old, and it's best to start over with a fresh packet.

2. Once your yeast is nice and bubbly, it's time to add the other ingredients. Stir in the olive oil and salt. Then, begin adding the flour, one cup at a time, mixing until a shaggy dough starts to form. If you're using a stand mixer, attach the dough hook and let it run on low speed. If you're doing this by hand, just use a wooden spoon to bring it all together. The goal here is just to get everything incorporated before the real work of kneading begins; don't worry if it looks a bit messy at this stage.

3. Now for the fun part! Turn the dough out onto a lightly floured surface and knead for about 8-10 minutes. You want to push the dough away from you with the heel of your hand, then fold it over and give it a quarter turn. Repeat this calming, rhythmic motion until the dough becomes smooth, elastic, and just a little bit tacky. It should spring back slowly when you poke it. This process builds the gluten structure, which is the secret to that perfect chewy bite everyone loves.

4. Lightly grease a clean bowl with a little olive oil. Place your beautiful ball of dough inside and turn it over once to coat it lightly with oil. This simple step prevents a dry skin from forming on top. Cover the bowl with a clean kitchen towel or plastic wrap and set it in a warm, draft-free place to rise for about 1 to 1.5 hours, or until it has gloriously doubled in size. Look, you can now gently press out the air, and it's ready to be shaped into your favorite pizza!

Nutrition per serving

250 kcal	7 g	45 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra flavorful crust, you can let the dough do a slow rise in the refrigerator. After kneading, place it in the oiled, covered bowl and refrigerate for 1-3 days. The flavor development is really something special.
- Don't be afraid to use your hands to stretch the dough. Using your fingertips and knuckles is much gentler than a rolling pin and helps preserve the lovely air bubbles that make the crust light and chewy.
- If your kitchen is cold, you can create a warm spot for the dough to rise by placing the covered bowl in an oven that is turned off but has the light on. It creates the perfect, gentle warmth.