

Treasure Barrel

Homemade Pizza Dough Recipe: Perfect Crust Every Time

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 (355 ml) warm water (about 110°F or 43°C)
- [ ] 2 1/4 teaspoons (7g) instant yeast (1 standard packet)
- [ ] 1 tablespoon (15g) granulated sugar or honey
- [ ] 2 tablespoons (30 ml) extra virgin olive oil, plus more for the bowl
- [ ] 4 cups (480g) bread flour
- [ ] 1 1/2 teaspoons (9g) fine sea salt

Instructions

1. First, let's wake up the yeast. Find a large bowl, my favorite is a big ceramic one that feels warm to the touch. Pour your warm water into it—it should feel like a pleasant bath, not too hot, not too cold. Sprinkle the yeast and sugar over the top, give it a gentle swirl, and then just let it be for about 5 to 10 minutes. You're looking for it to get a little foamy and creamy on top. It's a quiet, beautiful moment, the first sign of life in your dough.

2. Once your yeast is bubbly and happy, drizzle in the olive oil. In a separate bowl, whisk together the bread flour and salt, just to make sure they're evenly acquainted. Add the flour mixture to the wet ingredients all at once. I like to use a wooden spoon or a spatula to mix everything together until it forms a shaggy, messy ball and there are no dry patches of flour left. Don't worry about how it looks at this stage; it's supposed to be a little chaotic.

3. Now for the best part. Lightly flour a clean countertop and turn the dough out. It's time to knead. For the next 8 to 10 minutes, gently push, fold, and turn the dough. You'll feel it transform from a sticky, lumpy mass into something smooth, elastic, and almost alive under your hands. It's such a rhythmic, calming process. If you're using a stand mixer, use the dough hook and let it go on low speed for about 7-8 minutes. This step is what makes our cozy classics so special.

4. Once your dough is beautifully smooth, take a clean bowl and lightly grease it with a little olive oil. Form your dough into a neat ball and place it inside, turning it over once to coat it lightly with the oil. This prevents a skin from forming. Cover the bowl with a clean, damp kitchen towel or plastic wrap. Find a warm, draft-free spot in your home—I like the top of the fridge or inside the oven with just the light on—and let it rise for about 1 to 1.5 hours, or until it has gloriously doubled in size.

5 Gently press down on the risen dough to release the air. Transfer it to your floured surface and divide it in half for two pizzas. At this point, you can either use it right away by shaping it into rounds and letting it rest for 10 minutes before topping, or you can wrap it well and store it. This truly is an easy homemade pizza dough, ready for whatever pizza adventure you have planned.

Nutrition per serving

220 kcal	7 g	39 g	3.5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't rush the rise. Giving the dough its full time to rest is what develops that wonderful flavor and airy texture. Patience is a key ingredient here, so let it do its magic.
- Flour your hands and surface just enough to prevent sticking. Using too much extra flour during kneading can make the dough dry and dense, so be gentle and add it sparingly.
- The temperature of your kitchen can affect rising time. On a warm day, your dough might be ready in an hour. On a colder day, it might need a little longer. Just watch the dough, not the clock.