LITTLE ITALY STYLE PIZZA DOUGH

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 1 10” or 12” pizza

2 – 2 1/3 cups all-purpose flour, divided

1 packet instant yeast

1 ½ teaspoons sugar

¾ teaspoon salt

1/8 – ¼ teaspoon garlic powder and/or dried basil leaves, optional

2 tablespoons olive oil

¾ cup warm water, 105-115 degrees F

**Directions:**

* Combine 1 cup flour, sugar, and salt in a large bowl
* If desired, add garlic powder and dried basil at this point
* Add warm water and yeast into flour mix and stir very well with a wooden spoon
* Add 2 tablespoons olive oil and mix
* Gradually add another 1 cup of flour and any additional flour as needed (sometimes I need as much as an additional 1/3 cup) and stir until the dough is forming into a cohesive, elastic ball
* The dough will be sticky but still should be manageable with your hands
* Drizzle a separate, large, clean bowl generously with olive oil and use a pastry brush to brush up the sides of the bowl
* Lightly dust your hands with flour and form your pizza dough into a round ball and transfer to your olive oil-brushed bowl
* Use your hands to roll the pizza dough along the inside of the bowl until it is coated in olive oil
* Cover the bowl tightly with plastic bowl tightly with plastic wrap and place it in a warm place
* Allow the dough to rise for 30 minutes or until doubled in size
* If you intend to bake this dough into pizza, preheat oven to 425 degrees F
* Once the dough has risen use your hands to gently deflate it and transfer to a lightly floured surface and knead briefly until smooth, 3-5 times
* Use either your hands or a rolling pin to work the dough into 12” circle
* Transfer dough to a parchment paper lined pizza pan and either pinch the edges or fold them over to form a crust
* Drizzle additional olive oil, about a tablespoon, over the top of the pizza and use your pastry brush to cover the entire surface of the pizza, including the crust
* Use a fork to poke holes all over the center of the pizza to keep the dough from bubbling up in the oven
* Add desired toppings and bake in the oven for 13-15 minutes or until toppings are golden brown
* Slice and serve
* Grab n Go Kits include-
* Bag 1- 1 1/3 Cups of Flour- You may not need all of it so measure out 1 cup first
* Bag 2-1 Cup Flour-Salt-Sugar-Garlic Powder- Individual pack of Yeast-
* Please watch video and read recipe carefully for best results.