Dad's Pizza Dough

This is the tried and true pizza dough recipe that my dad has been making since I was a child. It is quite versatile and can be used for pizzas, calzones, and stromboli.

Here’s the dough recipe. Insert the ingredients in this order.

Ingredients

Dads recipe - By Volume

- 2 tsp yeast
- 3 cups flour
- 1 tablespoon sugar
- 1 tsp salt
- 2 tablespoons olive oil
- About 1 cup warm water

By Weight

- 400g flour
- 240g water
- 20g sugar
- 20g olive oil
- 5g salt
- 6g yeast

Instructions

1. Use the dough hook and start the mixer on its lowest setting. Once a dough ball forms if it’s too wet and starts to stick on the bottom of the mixing bowl add more flour. If it’s too dry and won’t form into a ball add a touch more water. I rarely get this right from the start. Turn the mixer up and let it beat the ball. Sometimes you have to stop the mixer and use a spatula to press the dough ball around the hook so it will knead it properly.
2. Turn the oven on 350 for about one minute and turn it off. Cover the bowl of dough with a towel and put it in the oven.
3. This can be done anytime between 1 PM and 3 PM just need a couple of hours for the dough to rise.
4. That’s it!

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