

## Pizza Dough (made in food processor)

Prepare the dough, and while it rises, use your food processor to chop, slice and shred the toppings for your pizza.

### **Servings**

Makes 1-1/2 pounds dough (two 14-inch crusts) / 8 servings

### **Ingredients**

1 package (2-1/4 teaspoons) active dry yeast  
1/2 cup warm (105°F) water  
1 teaspoon sugar  
4 cups unbleached all-purpose flour  
1-1/2 teaspoons salt  
1 tablespoon extra virgin olive oil  
1 cup cold water  
flour for dusting

### **Instructions**

1. In a 2-cup liquid measure, dissolve yeast and sugar in warm water. Let stand until foamy, about 3 - 5 minutes. Insert dough blade in work bowl and add flour, salt and olive oil. Add cold water to yeast mixture.
2. With machine running, pour liquid through small feed tube as fast as flour absorbs it. Process until dough cleans sides of work bowl and forms a ball. Then process for 45 seconds to knead dough. Dough may be slightly sticky. Dust dough lightly with flour; transfer to a plastic food storage bag, squeeze out air and seal top. Let rise in a warm place for about 45 minutes
3. Place dough on a lightly floured surface and punch down, let rest 5 - 10 minutes. Roll into desired crust sizes and follow pizza recipe.
4. Note: If you only wish to make one pizza, you may freeze half the dough before it rises. Wrap tightly in plastic wrap and place in a freezer bag. When ready to use, remove in the morning, unwrap, rub with olive oil and place in a medium bowl. Cover with plastic wrap and allow the dough to thaw and rise during the day. It will be ready punch down and roll out in about 8 hours.

Nutritional information per serving/8 servings:

calories 98 (68% from fat) · carb 1g · protein 6g · fat 7g · sat fat 2g · chol 214mg · sodium 174mg · calcium 25mg · fiber 0g