

Perfect Fluffy Pizza Dough/ Yeast Bread Money Smart Family



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This homemade pizza dough recipe was been passed down from a dear New York, Italian neighbor to Annette's mom, and now to Annette. It is an easy recipe that turns out great every time . . . provided your yeast is fresh.

Ingredients:

- 6 Cups Flour
- ¼ tsp Salt
- 1-1/2 Cups Water
- ¼ Cup Olive Oil
- 1 Package Yeast
- ½ Cup Warm Water
- ½ tsp Sugar or Honey (makes Yeast activate faster)

Directions:

Mix together Yeast, Water, and Sugar and let stand until little bubbles form.

Mix together Flour, Salt, Water and Olive Oil; add Yeast mixture and mix together until all is combined into a ball.

When all is combined, knead for 10 minutes or until dough is elastic and can be stretched. Stretch into lightly oiled pizza pan and bake crust in very hot oven (400 degrees) for 10 minutes to keep the crust from getting soggy. Then put your favorite topping on. Finally, evenly cover the top of crust with spaghetti sauce or pizza sauce.

Other Suggested Toppings: Mozzarella cheese, Provolone cheese, Grated Parmesan / Romano cheese, oregano, basil, pepperoni, Italian sausage, onions, ham, pineapple, mushrooms, green peppers, black olives and any other toppings you like.

Bake in 450-degree oven until cheeses melt and dough is golden brown on edges.

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