

## Quick Pizza Dough

1 cup (250 ml) warm water (110 F)  
1 tablespoon ( 9 grams) instant yeast  
1 tablespoon (12.5 grams) sugar  
1 tablespoon (13 grams) olive oil  
1 teaspoon (6 grams) salt  
2 1/2 cups (320 grams) all purpose flour  
Toppings of choice

Heat your oven to 450 degrees F (230 C) and lightly oil your pizza pan.

Pour the water in a bowl. Add the yeast and sugar and stir. Set it aside and let the yeast activate and get bubbly for about 5 minutes.

Once the yeast is bubbly, add the olive oil and the salt. Add 2 cups of flour and mix until everything is incorporated.

Dump the dough onto a lightly floured counter and start kneading it until it is no longer sticky. Add the remaining 1/2 cups of flour as needed. Knead until your dough is no longer sticky.

Lightly flour your counter and start stretching out the dough. You can do this by hand or with a rolling pin.

Cover the oiled pan with the stretched out dough and fold in the edges to form a crust. Place the pan into the oven on the lower rack and bake for 5 minutes.

Remove the dough from the oven and add your toppings of choice.

Return the pan to the oven, again on the lower rack, and cook for 15 to 20 minutes, until it is browned.

Remove the pizza from the oven and slice. Enjoy.