

Pizza Dough – Honey and Olive Oil

This is one of the recipes that came up when searching for Pizza Dough

Ingredients

- 3½ cups all-purpose flour
- 2 tablespoons rapid rise yeast
- 1 cup warm water
- ½ teaspoon salt
- 1½ tablespoons honey
- ⅓ cup olive oil

Directions

1. Sprinkle yeast on top of warm water.
2. Allow to sit while you prepare other ingredients.
3. Combine flour and sea salt in bowl of stand mixer or food processor.
4. Slowly drizzle in olive oil, then honey, then yeast and water mixture.
5. Combine until forms a soft ball.
6. Drizzle olive oil into a glass or metal bowl, being sure to cover the sides of the bowl.
7. Remove dough ball from mixer or food processor and place dough into prepared bowl.
8. Cover with a damp cloth and place in a 200 degree oven for about 10 minutes to double in size.
9. Remove from oven and punch the dough down.
10. Cover again with damp cloth and return to 200 degree oven.
11. Allow to rise again, approximately 30 minutes.
12. Remove from oven and place portion of dough on pan lightly dusted with corn meal.
13. Top with favorite pizza toppings and bake in oven at 500 degrees for 15 minutes.

From: The rapid rise technique came from <http://addapinch.com/basic-pizza-dough>