Yield: Dough for a 12 inch round Pizza Pie OR about 12 garlic knots

(This dough can also be used for calzones)

**Ingredients:**

¾ cup warm water (105-115 degrees F)

1 Envelope of Active Dry Yeast (or 2 ¼ teaspoons if not in envelope)

2 cups of All Purpose Flour

2 teaspoons sugar

¾ teaspoon salt

3 tablespoons oil (and another ½ tablespoon of oil to be used at end)

**Directions:**

1. In a small bowl, pour ¾ cup warm (105-115 degrees F) water into small bowl; stir in yeast. Let stand until yeast all dissolves (about 5 minutes)
2. In a separate larger bowl, mix 2 cups flour, 2 teaspoons sugar, and ¾ teaspoon salt. Stir these 3 ingredients together.
3. Create a well at the bottom of the flour bowl.
4. Add yeast mixture and 3 tablespoons oil to the flour bowl in the middle of the well you created.
5. Mix dough with a wooden spoon until dough forms a sticky ball.
6. Transfer to a clean and lightly floured surface. Flour your hands also. Knead dough until smooth, adding more flour a little at a time if needed if the dough is too sticky. If you add too much at one time, dough will become crumbly and hard to work with.
7. Put a ½ tablespoon of oil into the bottom of the bowl and cover with a clean, dry towel and let dough rise in a warm, draft-free area until doubled in size, about 1 hour.

(for our class purposes during pizza lab, we will use a zip lock bag for each group and you will put the ½ tablespoon oil into the bag and then leave the bag open. I will close it and store it in the fridge after it has doubled in size).

1. Next class or an hour later: punch down dough once! Don’t beat it up and make it too firm!
2. Flour your surface again and your hands
3. For pizza, use rolling pin to roll out into round pizza shape. Add 1 cup sauce and 1 cup shredded cheese.

For garlic knots, split dough into 12 equal size pieces. Knot each one.

1. Bake at 425 degrees in the oven for 10-15 minutes. Pizza may take a little longer.
2. If you made garlic knots, create a mixture based on your personal preference. I usually use ½ cup oil, 1 tablespoon minced garlic or garlic powder and 1 teaspoon salt, Italian herbs (optional). Use a pastry brush and brush each knot with the mixture when it comes out of oven.

ENJOY