[RECIPE COURTESY OF BOBBY FLAY](https://www.foodnetwork.com/profiles/talent/bobby-flay)

**Pizza Dough**

**Ingredients**

3 ½ to 4 cups bread flour (all purpose flour can be used)

1 teaspoon sugar

1 envelope instant dry yeast (2 ¼ teaspoons)

2 teaspoons salt

1 ½ cups water, 110 degrees F

2 tablespoons olive oil, (plus 2 teaspoons to grease bowl at end of recipe)

**Directions**

[**WATCH**](https://www.foodnetwork.com/recipes/bobby-flay/pizza-dough-recipe-1921714#launch-lead-video)

1. Combine the flour, sugar, yeast and salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.
2. Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.

**Cook’s Note**

Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with all-purpose flour which will give you a chewier crust.