



## Pizza Dough Recipe

1/3 cp water @ 95°  
1/2 ts. Yeast  
1 cp. Cool Water  
1/2 oz. Olive oil  
1/2 oz. Honey  
3 1/4 cp Bread Flour  
1/4 ts. Salt

Dissolve the yeast in the warm water & wait until it bubbles a bit. Combine the Flour & salt into a large bowl Add the cool water, olive oil, honey & yeast mixture. Mix & knead for 15-20 minutes by hand, it should all come together into A nice ball & totally clean the bowl. *\* You can use a mixer, if you want. But I think you would have more fun doing it by hand.* Roll the ball in some olive oil & cover it with plastic wrap. The best pizza dough is done w/ 24 hours of cold fermentation. So place the bowl in the fridge for the next day. *\* You can just give it a few hours if you really need PIZZA.* After the dough has fermented, form it into a pizza, top it & bake it up. Makes 1 nice sized pizza.