



Ingredients

- 1 ¼ oz packet of yeast (or 2 ¼ teaspoons)
- 1 cup warm water
- 1 teaspoon sugar
- 1 teaspoon salt
- 2 tablespoons vegetable or olive oil
- 2 ½ cups all-purpose flour

Instructions

1. Dissolve yeast in warm water and add sugar. Let yeast sit about 10 minutes (you want it good and foamy). Stir in remaining ingredients until blended. Beat vigorously for 20 strokes. Remove the dough from the bowl and knead it until it was no longer sticky.
2. Place the dough in a greased bowl, turning dough to coat all sides. Allow dough to rest 5 minutes (I let mine sit 20–30 minutes) in a bowl with plastic wrap or a towel over it.
3. Preheat oven to 425°, spread dough onto a 12–14" pizza pie plate. Top with desired toppings and bake for 20 minutes.