

## Pizza Dough

**1 cup warm water**

**2 ½ - 3 cups unbleached bread flour**

**½ teaspoon salt**

**1 package dry yeast**

**2 tablespoons olive oil**

**You can use all AP Unbleached flour or bread flour (unbleached and whole wheat) can be used.**

**Combine water, yeast, and all purpose flour in a large bowl. Mix well. Add the whole wheat flour, oil, and salt, With your hands (I use my dough hooks on my mixer), work the ingredients together until the dough holds its shape. (You may need a bit less flour so add the whole wheat flour gradually.)**

**Place the dough on a lightly floured surface and knead until it is smooth and elastic, about 5 minutes. (I use my dough hooks and knead for about 4 minutes). If the dough becomes sticky while being kneaded add a little flour.**

**Transfer the dough to a lightly oiled 2 quart bowl. Cover with kitchen towel and let rise until doubled in size, about 1 hour.**

**When dough has risen, place on a light floured surface, divide it into 2 parts and roll them into balls. (I only make 1 pizza with this recipe because we like a very thick crust. If you want a thin crust this will make 2 pizzas.) Let rest for 15 minutes. The dough is now ready to be shaped, topped, and baked. I bake the pizza crust for about 10 minutes before I top. I bake at 400 degrees. You'll need to experiment to see how you like to do it.**

**Top with your favorite toppings and bake. I bake at 400 degrees for 15-20minutes. Sprinkle the pizza pan with a little cornmeal and it won't stick.**

**Let me know how you like this recipe.**