

## Homemade Pizza Dough

### Ingredients for Pizza Dough:

- 4 cups of bread flour, plus more for rolling
- 1 teaspoon sugar
- 2 ¼ teaspoons of yeast
- 2 teaspoons salt
- 1 ½ cups warm water, 110° F
- 2 Tablespoons olive oil, plus more to coat the bowl
- Cornmeal for pizza peel

### Directions:

1. Add flour, sugar, yeast and salt to the bowl of your stand mixer fitted with a dough hook. Start on low to mix together dry ingredients.
2. Keeping the mixer on, add oil and eggs to the middle (or as close as possible).
3. Allow the dough to come together slowly (you may need to coax the flour down to incorporate fully).
4. As soon as the flour is completely incorporated, turn the mixer up and allow the mixer to knead the dough for about 5-8 minutes or until the dough is smooth and stretchy.
5. Remove dough from your mixing bowl and roll it into a ball. Place in a well oiled bowl. Cover the bowl and allow it to rise for 1 hour or until doubled in size.
6. Preheat your pizza stone to 450-475°F
7. Tip the dough out onto your pastry mat (or well floured counter) and divide in half.
8. Using your hands, or a rolling pin, shape each half of the dough into the size of pizza you desire. Cover with a towel and let rest for 10 minutes.
9. Transfer your rested dough to a pizza peel or piece of parchment paper.
10. Top with your favorite sauce and toppings.
11. Transfer to a preheated pizza stone and bake for 12-15 minutes or until crust is mottled and toppings are melted.