



simple pizza dough

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This pizza dough recipe by The Kitchen Magpie is wonderfully decadent. Made with a few simple ingredients, this pizza crust is the perfect base for all of your favourite toppings. A great use for the Highwood Crossing All-Purpose flour, and don't forget to add some fresh local veggies and cheese to make it the perfect Albertan pizza!

ingredients

1 1/2 cups warm water
2 tsp/1 sachet dried yeast
1 tsp white sugar

4 cups all-purpose flour
1 tsp salt
1/4 cup olive oil plus extra for brushing

- 1** To proof the yeast, combine the water, yeast and sugar in your mixer bowl and leave to the side for 5 minutes or until you can see the yeast is foamy and active.
- 2** Add in the oil.
- 3** Get out your dough hook and attach to your mixer. Whisk together the flour and salt in a large bowl, then turn your mixer onto low and start adding the flour, slowly, into the yeast mixture until the dough forms a ball around the dough hook.
- 4** Keeping the mixer on low, let it knead the dough for 8-10 minutes until it's elastic and smooth. Add in a bit of flour if it's too sticky, the dough should just barely stick to your hands when it's ready.
- 5** Place the dough into an oiled bowl, turn it so that all surfaces are oiled and cover it up with tea towels or plastic wrap.
- 6** Place in a warm, draft free area and let it rise for about 30 minutes or until doubled in size.



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Punch the dough down and then divide the dough into three pieces and roll each out into a pizza sized circle. Or use this to make one monster family sized pizza.

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Preheat your oven to 450 °F.

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Sprinkle cornmeal on your pizza stone or baking sheet. Place the pizza crust on top and let rise for another 10 minutes.

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Cook the crust for 5 minutes and then remove. Place your pizza sauce and toppings on top.

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Return to the oven and cook for another 10-12 minutes until the crust is well browned and the toppings are hot and the cheese melted.

12

Remove, let sit for a few minutes then serve and enjoy.

don't have a dough hook? no problem!

1. Turn out the pizza dough onto the floured work surface.
2. Gather the dough together in the middle with your hands.
3. Press the dough down into a flat semi-circle shape with the palm of your hands, thinning it out to half the thickness it was when in the ball.
4. Grab the outer edges of the dough and bring them into the middle, folding the dough over itself. Turn, and push the dough out again with your palms, essentially kneading another part of the dough. You don't want to keep kneading the same part of the dough.
5. Repeat for 8-10 minutes until you have kneaded all parts of the dough ball and the dough elastic and is slightly tacky to the touch.