

Thin Crust Pizza Dough



- 1 cup warm water
- 1 Tbsp. sugar
- 1.5 tsp. yeast
- 2 tsp. olive oil
- 1 tsp. salt
- 3 tablespoons apple cider vinegar
- 3-4 cups flour

1. Stir together water and sugar. Sprinkle yeast over top. Let proof for 10 min.
2. Stir in oil, salt, vinegar and 2 cups flour until well incorporated.
3. Add additional flour and knead until pliable and barely sticky.
4. Place in a greased bowl, cover and let rise for 1 hour or until doubled in bulk.
5. Once doubled. Punch down and divide into two portions.
6. Roll and stretch each piece of dough to cover a large un-greased baking sheet. Cover with pizza sauce and toppings of choice.
7. Bake at 500°F for 10-12 min. until browned and bubbly.

1 pizza serves: 4

* You can either bake this on a large cookie sheet or a 12×15 inch jelly roll pan.

*If you are only making one pizza now you can freeze the other dough for later use. Grease the inside of a ziploc bag with cooking spray, drop the dough ball in and seal. To use later: take the dough out in the morning or at lunchtime and allow to thaw at room temperature (it needs approximately 5-6 hours). Remove from bag and proceed as usual.

From: KitchenSimplicity.com