

# Super Easy Pizza Dough

*A Tasty Recipe from ThePeacefulMom.com*

## INGREDIENTS

6 cups flour  
2 tablespoons yeast  
2 tablespoons sugar  
3 teaspoons salt  
2 tablespoons olive oil  
2 1/4 cups warm water

## INSTRUCTIONS

### **Mix dough by hand:**

Place flour into a large mixing bowl and make a well in the center.

Add yeast, sugar, salt, olive oil and water and stir until combined.

Turn out onto a lightly floured surface and knead for 5–10 minutes or until a smooth ball forms.

### **Mix dough in a stand mixer:**

Place flour into the bowl of a stand mixer with the dough hook attached and make a well in the center.

Add yeast, sugar, salt, olive oil and water and mix on low to for about 3 minutes.

Turn to medium and knead for 5–10 minutes or until a smooth ball forms.

### **For Thin Crust:**

Once you have a dough ball divide it in half and press each half into a greased pizza pan or on a cookie sheet. Add your favorite toppings and bake at 400 degrees for 15 minutes or until the edges start to turn a nice golden brown.

### **For Thick Crust:**

Place dough ball into a lightly oiled bowl, cover with a clean, damp towel. Set in a warm place for 30 minutes or until dough has doubled.

Turn dough out on a floured surface and punch the dough to remove excess air, knead lightly.

Divide dough in half and roll it out.

Press each half onto a lightly greased cookie sheet.

Add toppings and bake at 400 degrees for 15 to 20 minutes or until edges are golden brown.