

Best pizza base

Ingredients

2 1/4 teaspoons dried active baking yeast

1/2 teaspoon dark brown soft sugar

350ml (12 fl oz) warm water (45 C)

1 teaspoon salt

2 tablespoons olive oil

425g (15 oz) plain flour

Directions

1-In a large bowl, dissolve the yeast and brown sugar in the warm water, and let sit for 10 minutes.

2-Stir the salt and oil into the yeast mixture. Mix in half of the flour.

3-Turn dough out onto a clean, well-floured surface, and knead in more flour until the dough is no longer sticky. Place the dough into a well-oiled bowl, and cover with a damp cloth. Let the dough rise until double; this should take about 1 hour. Punch down the dough, and form a tight ball. Allow the dough to relax for a minute before rolling out. Use for your favorite pizza recipe.

4-Preheat oven to 220 C / Gas mark 7. If you are baking the dough on a pizza stone, you may place your toppings on the

dough, and bake immediately. If you are baking your pizza in a tray, lightly oil the pan, and let the dough rise for 15 or 20 minutes before topping and baking it.

5-Bake pizza in preheated oven, until the cheese and crust are golden browns, about 15 to 20 minutes

Source:allrecipes.com