



homemade pizza crust

SERVINGS

4-6

TIME

1 hour and
45 minutes

INGREDIENTS

- 2 ¼ teaspoons active dry yeast (equivalent to 1 packet)
- 1 ⅓ cups warm water (between 100-110°F)
- 1 tablespoon sugar
- 3 ½ cups all purpose flour
- 2 tablespoons olive oil + extra to grease the bowl
- 1 ½ teaspoon salt
- Corn meal, for baking

EQUIPMENT

- Large bowl
- Liquid and dry measuring cup and spoons
- Cutting board and bench scraper
- Spatula
- Large stand mixer (optional)

DIRECTIONS

- In a large bowl, add yeast to warm water. Stir with a fork or whisk to dissolve. Sprinkle sugar on top and let it sit for about 5 minutes until it starts to foam.
- Add flour, olive oil, and salt to yeast mixture. Stir with a spatula to combine. Turn out onto a lightly floured cutting board. Knead for 10 minutes (you can use a large stand mixer instead).
- Transfer dough to a lightly oiled bowl, cover with plastic wrap or parchment (so that a skin doesn't form on top of the dough), and pile a blanket or a few towels on top to keep it warm.
- Let dough rise for about 1 hour.
- Preheat oven to 450°. Grease and dust a baking tray with cornmeal.
- Punch down dough and divide into the number of pizzas you want to make (at least 2).
- Top pizzas and bake for about 12-15 minutes, until crust is just starting to brown and cheese is starting to bubble.

TIPS TO INVOLVE THE KIDS

- Designate an area to get a bit messy!
- Let the kids measure out the ingredients.
- Have the kids take turns kneading the dough.
- Let each kid make their own pizza!

EXTRA!

- Top with our pizza sauce and your favorite toppings, and roast some veggies to go on the side!

