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Easy Pizza Recipe

Date added: 2026/04/18

Ingredients

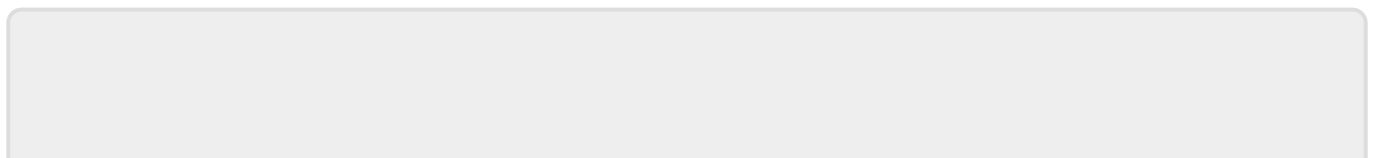
- 1 cups (226g) water, lukewarm
- 1 tablespoon (12g) olive oil
- 1/2 tablespoon (9g) kosher salt
- 1/2 tablespoon (6g) granulated sugar
- 1/2 tablespoon (5g) active dry yeast or instant yeast
- 3 cups (360g) King Arthur Unbleached All-Purpose Flour
- optional: garlic powder for sprinkling crust

Method

1. If using active yeast, proof, then add rest of ingredients to bowl of stand mixer. If using instant yeast, combine all ingredients except optional garlic powder in bowl of stand mixer.
2. Knead on low for 5 mins with dough hook.
3. Remove bowl from standmixer and remove dough hook. Cover bowl. If temperature in house is below 72 degrees F, preheat oven for a few seconds until it feels warm but not hot. Turn off oven and park covered bowl inside to rise.
4. Allow dough to rise for 1-2ish hours.
5. Preheat oven to 450. Turn dough out onto lightly greased counter. Gently roll out with rolling pin until dough is sized for your pan. If dough starts pulling back or resists sizing, allow to rest for 10 mins then try again.
6. Gently transfer to well-greased pan. Brush with about a tablespoon of neutral oil.
7. Top as desired. Optionally, sprinkle exposed crust with about a teaspoon of garlic powder for takeout pizza flavor. Bake at 450 F oven for 15 mins on bottom-rack.
8. When you remove from oven, transfer pizza to cooling rack immediately to avoid soggy crust.
9. Allow to cool for about 5 mins. Slice and enjoy!

Notes

<https://www.kingarthurbaking.com/recipes/the-easiest-pizza-youll-ever-make-recipe>



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<https://wiki.cookie mountain.org/> - **Recipe Book**

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