

# PIZZA DOUGH

4 C Flour (bread)  
1 TBS Sugar  
 $\frac{3}{4}$  TS Yeast  
1  $\frac{1}{2}$  C Water (cool, 65°)  
2 TS Salt

In a mixer bowl combine Flour, Sugar & Yeast, mix on low for 15 sec  
With mixer running at the Water and mix 5 min  
Cover and let rest 20 min

Uncover bowl sprinkle salt on and mix on low 5 – 7 min  
Scrape dough on to well-floured surface and divide into 4 pieces. Form in to taut balls and dust with flour. Mist 4, 4 qt plastic bags with oil and add 1 ball to each. Seal and refrigerate for 24 to 72 hrs.

1 hour before making Pizza, oil 4 small bowls and place a dough ball in each. Cover with plastic and set each bowl in a larger bowl of 100° water for 30 min until dough reaches 75° change water as needed.