PIZZA CRUST DOUGH



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SIZE: 1.5 pound

INGREDIENTS:

* 1/2 teaspoon salt
* 3 cups all-purpose flour
* 1–1/2 teaspoon active dry yeast
* 1 cup water (room temp)
* 2 tablespoons olive oil or vegetable oil

DIRECTIONS:

1. Add the water and the oil to the bread pan first. Then add the flour and salt on top of water. Lastly, form a small indent in the top of the flour and pour the yeast into it. Close lid.
2. Select the “dough” setting and start the machine.
3. The display will begin counting down the time on the Dough setting.
4. When dough is ready, the unit will signal and the display will read “0:00.”
5. Stop the machine.
6. To remove the bread pan, grasp the handle firmly and lift the pan out.
7. Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round pizza tray. (I used my smaller cookie sheet and there was too much dough for it.)
8. Preheat oven to 400°F.
9. Prepare the toppings.
10. Spread sauce over the dough and add toppings.
11. Bake 15 to 20 minutes or until crust is golden brown.