Pizza dough

Ingredients

- 1 pkg Yeast
- 1/2 cup tempid waster
- 1 1/4 cups room temp water
- 1 1/2 tsps salt
- 4 cups cake flour
- 2 tbsps olive oil

Summary

Yield: 1
Prep Time: 2 hours
Category: Breads
Cuisine: Italian

Instructions

Mix yeast and tempid water, let stand 5 minutes. Add 2 cups flour to mixing bowl with salt.

Add 1 1/4 cup room temp water to yeast water and add to flour mixture, add oil. let mixer run for several minutes

Stir in the remaining flour, turn out onto floured counter and knead several times.

Return to bowl, cover and let rise 1 1/2 hours. or until doubled in size.

Punch dough down and split in half. Form into crust.

Put toppings on.

Bake pizza's at 500 degree/s for 8-12 minutes.