

Choco Fever Dream

Best Ever Homemade Pizza Dough Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
2 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Dough Ingredients

- [ ] 4 cups bread flour
- [ ] 1 ½ cups warm water (110°F/43°C)
- [ ] 2 tsp active dry yeast
- [ ] 1 tsp sugar
- [ ] 2 tsp salt
- [ ] 2 tbsp olive oil

Instructions

1. In a small bowl, dissolve the yeast and sugar in warm water; let it sit for 5-7 minutes until foamy.
2. In a large mixing bowl, combine the flour and salt; make a well in the center.
3. Pour the foamy yeast mixture and olive oil into the well; stir until a shaggy dough forms.
4. Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic.
5. Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm spot for 1-1.5 hours, or until doubled.
6. Punch down the risen dough, divide into two balls, let rest 10 minutes, then stretch or roll out to your desired size; add toppings and bake at 250°C (475°F) for 10-12 minutes.

Nutrition per serving

210 kcal	6 g	32 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thinner crust, roll the dough out larger and bake a minute longer.
- For a chewier edge, leave a slightly thicker rim when shaping.
- You can freeze dough balls after the first rise; just thaw before the second rise.