



PIZZA DOUGH

Ingredients:

1 cup warm water (105° to 115°F)
1 teaspoon granulated sugar
1 teaspoon active dry yeast
3 cups all-purpose flour plus extra as needed
1 teaspoon table salt
1 teaspoon olive oil
Cornmeal for dusting

Equipment: [Plate Setter](#), [Baking Stone](#), pizza peel or flat baking sheet

Set the EGG for indirect cooking with the Plate Setter, legs down, and the Baking Stone on top of the Plate Setter.

Preheat the EGG to 600°F.

Pour the water into a liquid measuring cup, add the sugar, sprinkle the yeast over the warm water, and let sit for 5 to 10 minutes, or until the liquid becomes frothy.

Pour the flour and salt into the bowl of an electric mixer fitted with the dough hook, add the yeast mixture, and mix on low speed until combined. Add the olive oil and continue to mix on low. Once blended, knead the dough on low speed for 5 to 6 minutes, until the dough becomes smooth and elastic.

Turn the dough onto a lightly floured surface and form into a ball. Place the dough in a well-oiled bowl and turn to coat with oil. Cover the bowl with plastic wrap and let sit for 1½ hours, or until doubled in size.

Turn the dough onto a lightly floured surface and knead briefly. Form the dough into a ball and, using a sharp knife, cut the dough into 4 equal parts. Shape each part into a disk and dust with flour.

To roll and bake, using a rolling pin, roll a dough disk into a 10 to 12-inch circle. Lightly dust the pizza peel with cornmeal. Place the rolled-out dough onto the pizza peel, top with the desired toppings, and gently slide the dough directly onto the preheated Baking Stone. Cook for 5 minutes or until the dough is lightly brown and crisp. Repeat for the remaining dough disks.

Makes 4 pizzas