



► SERVES 6

Prep Time: 10 mins Total Time: 2 hr 10 mins

- 1¾ cup (425 mL) all-purpose flour
- 1½ tsp (7 mL) instant yeast
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) sugar
- ¾ cup (175 mL) warm water (120–130°F/49–55°C)
- 1 tbsp (15 mL) olive oil, plus more for brushing

Homemade Pizza Dough

1. Combine all the dry ingredients. Add the warm water and olive oil. Stir until combined. If it seems too dry (has a crumbly exterior and unable to form a smooth ball) you can add an additional teaspoon of warm water.
2. Transfer onto a lightly floured surface and gently knead until it forms a smooth, firm ball, about 5–6 minutes.
3. Brush the bottom of a bowl with olive oil, add the dough, and brush oil on the top to coat.
4. Cover with plastic wrap or a clean kitchen towel and let rise until doubled in size, about 1–2 hours.
5. When ready to make a pizza, place the dough onto a lightly floured surface and flatten with your hands, starting at the center and working outwards, turning and stretching into a 12" (30-cm) round disk, forming a lip around the edge.

Cook's Tips

Mix in **Enrichables™ Pea Protein** with the dry ingredients in the first step.

When you're ready to make a pizza, do what that pros do: Dust a pizza peel with cornmeal so the dough easily transfers onto your pizza stone or baking surface.

Instant yeast, also called rapid-rise yeast, is easier to use since it doesn't need to be dissolved in water before adding to the dry ingredients. You can use active dry yeast, just dissolve it in warm water first. Active dry yeast requires a lower temp than instant yeast, so check the package for the correct temperature.

You can cut the rising time in about half with the Quick Cooker; it takes just an hour on the **PROOF** setting.