**Pizza Dough**

* 2 1/2 cups [flour](http://www.food.com/library/flour-64)
* 2 1/4 teaspoons yeast
* 1 tablespoon sugar
* 1 teaspoon [salt](http://www.food.com/library/salt-359)
* 1 cup warm [water](http://www.food.com/library/water-459)
* 2 tablespoons oil

1. Mix yeast, sugar, and warm water in a bowl. Stir gently and let sit until the yeast “Blooms”
2. Mix flour and salt in bowl.
3. Add oil to the yeast mixture, stir  
   then add the yeast mixture to the flour  
   Mix with a wooden spoon until a dough forms.
4. Add more flour if necessary.  
   Turn dough out on floured surface. Knead until smooth.   
   **(do not overmix as dough will become hard)**
5. Cover dough; let rest for 15 minutes.  
   Roll out dough on floured surface.

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