

Pizza and Breadstick Dough

INGREDIENCES

1 c. lukewarm water (not hot)
1 1/2 tsp. active dry yeast
1 T. honey or sugar
1 1/2 tsp. salt
2 1/2 to 3 c. flour
olive oil



DIRECTION

Place the water in a medium sized bowl. Sprinkle in the yeast, and stir in honey or sugar until everything dissolves. Use a whisk to stir in the salt and flour. When it gets too thick to whisk, mix with one floured hand. Knead in the bowl for about 5 minutes. Brush a little olive oil over the dough, cover the bowl, and let rise in a warm place until doubled in bulk (about 1 hour).

Presto! Dough for pizza or breadsticks is ready. We bake breadsticks on F 400 until golden about 20 minutes.

