

## **PW's Pizza Dough**

*by Pioneer Woman*

1 teaspoon Active Dry Or Instant Yeast  
4 cups All-purpose Flour  
1 teaspoon Kosher Salt  
1/3 cups Extra Virgin Olive Oil

Sprinkle yeast over 1 1/2 cups warm (not lukewarm) water. In a mixer, combine flour and salt. With the mixer running on low speed (with paddle attachment), drizzle in olive oil until combined with flour. Next, pour in yeast/water mixture and mix until just combined.

Coat a separate mixing bowl with a light drizzle of olive oil, and form the dough into a ball. Toss to coat dough in olive oil, then cover the bowl tightly with plastic wrap and store in the fridge until you need it. \*\*\*It's best to make the dough at least 24 hours in advance, and 3 or 4 days is even better.

(Servings: 2 pizzas, Prep time: 20 min., Wait time: 1 day +, Difficulty: Easy)