

Pizza Dough

2 packages Yeast
½ cup Warm Water (approx. 120°)
2 teaspoons Salt
2 tablespoons Honey
¼ cup Olive Oil
1 ¾ cup Water
6 cups Flour

Dissolve the yeast in the warm water.

In a large bowl, combine the salt, honey, olive oil, water and about 2 cups of flour.

Add the yeast mixture. Add the remaining flour, one cup at a time.

Continue, adding the remaining flour and knead the dough is smooth.

Turn onto a floured surface and continue kneading.

Place the dough in a large greased bowl. Cover the dough and set it in a warm place to rest/rise for about 30 minutes.

Deflate the dough, let the dough rest for 30 minutes, then divide into 3 pieces.

Roll the dough out, top with pizza sauce, toppings and bake at 425 – 450 for about 10 – 12 minutes.

.