

### ***Easy Pizza Dough***

1 cup warm water

3½ cups flour (try combining all-purpose with whole wheat pastry flour)

2T olive oil

2t honey

1t salt

1t yeast

Put warm water in a bowl. Add salt and honey. Mix with a spoon. Add yeast, mix and let it sit for about 10 minutes. Gradually add flour and olive oil and start mixing. When the mixture gets too heavy to mix, start kneading the dough with your hands. Knead the dough until you have a smooth ball. If the dough cracks it is too dry. Add water bit by bit until it forms a nice coherent ball. If your dough feels more like batter, it is too

wet and you need to add flour bit by bit. If you need to add water or flour, do it by small amounts. Coat the dough with olive oil, place it in a large bowl and cover it with kitchen wrap or a grocery bag. Let the dough rise for about an hour at room temperature, then push it down again so it deflates. Let it sit for about another hour. After rising, if you want to use the dough the next day, put it in a refrigerator. Put the dough on a lightly floured surface, put a bit of flour on top and make it into the shape of a pie by stretching it out from the center outwards. Use a rolling pin until the dough is about ¼" thick. Punch some holes in the dough with a fork to let air escape while pizza is in the oven.