

Pizza Dough

Ingredients

3 cups strong white flour
1 sachet of easy blend yeast
2 tsps. sugar
 $\frac{3}{4}$ tsp. salt
1 tbsp. olive oil (or whatever oil you have)
2 tsps. dried mixed herbs
1 cup water (tepid to help the yeast become active)

Equipment

Mixing bowl
Measuring spoons and cups
Rolling pins

Method

Put all the ingredients into a mixing bowl. Get a clean hand and mix the ingredients together. This is sticky and yucky but the more you mix it the cleaner your hands will be at the end!

When the ingredients are all in a dough ball, take it out of the bowl and knead on a floured surface - do this by using the heel of hands to stretch the dough away from you and then fold it back towards you. The more kneading the more the gluten is stretched and you get a light fluffy base and not a thick doughy one! Get kneading - it takes about 10 minutes. The dough should feel smooth.

No need to leave to rise - divide the dough - each piece should be kneaded and made into a ball shaped and then rolled as flat as possible to fit the tray.

Alternatively, if you have rectangular trays then roll the dough to fit and push into the tray and make a big pizza, which can be divided up in rectangular slices!

Add toppings of your choice and Bake in a **Hot** oven for at least 10 mins. - checking on them and turning to make sure even cooking. Darkening and bubbling cheese is a giveaway that they are ready.