

Pizza Dough

2 cups flour
2 1/4 teaspoons instant yeast (1 packet)
1 1/2 teaspoons sugar
3/4 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon dried basil
2 Tablespoons olive oil
3/4 cup warm water



Combine 1 cup of flour, yeast, sugar, salt, garlic powder, and dried basil in a large bowl. Add the oil and water (make sure the water is warm, not hot) and stir with a wooden spoon until all ingredients are combined. Slowly add the second cup of flour, stirring until a shaggy dough forms. Finish combining with your hands, then transfer the dough ball to another bowl that has been brushed with oil. Coat the dough with the oil from the bowl and cover the bowl with plastic wrap.

The dough should rise for approximately 30 minutes. It will double in size. Punch the dough down and work the dough into a pizza crust on a prepared pan.

Once all the toppings have been added, the pizza should be baked at 400 degrees for approximately 15 minutes.