Pizza dough

Ingredients:

2 1/2 cups all-purpose flour (or bread flour for more structure)
1 tsp active dry yeast
1 tsp sugar
1 1/2 tsp salt
1 tbsp olive oil
3/4 cup warm water (105-115°F)

Instructions:

1. Combine flour, yeast, sugar, and salt in a large bowl.
2. Add olive oil and warm water, mix until a dough forms.
3. Turn dough onto a lightly floured surface and knead for 8-10 minutes, until smooth and elastic.
4. Place dough in a greased bowl, cover with plastic wrap, and let rise in a warm place for 1-2 hours, or until doubled in size.
5. Punch down dough and gently stretch into desired shape. Top with your favorite toppings and bake at 450°F for 12-15 minutes, or until crust is golden brown.