



Quick Pizza Dough

by Eve Johnson and the Vancouver Sun Test Kitchen
Six O'clock Solution

So fast + easy to make! We have been making this dough for years. The children have always enjoyed helping pulse the processor and rolling dough. Personally, we don't bother trying to make perfect circles. We roll the dough and fit each one on to a rectangular cookie sheet.

1 L	All-purpose flour*	4 cups
2	Packages instant yeast	8 g each
10 mL	salt	2 tsp
5 mL	sugar	1 tsp
375 mL	water	1 ½ cups
10 ml	olive oil	2 tsp

* Adapted: Substitute 250 – 500 mL (1 -2 cups) all-purpose flour with whole wheat flour.

In large capacity food processor fitted with a steel blade, combine flour, yeast, salt, and sugar. Heat water and the oil until hot to touch, 50 to 55 C (125 to 130 F). With the motor running, gradually pour the hot water mixture through the feed tube. Process, adding up to 30 mL (2 Tbsp) cold water until the dough forms a ball, then process for 1 minute to knead.

Turn dough out on to lightly floured surface, cover with plastic wrap and let rest for 10 minutes.

Divide dough in half. Roll out each piece on lightly floured surface to form a 30 cm (12-inch) circle. Place each in a 30 cm (12-inch) pizza pan.

Makes 2 x 30 cm (12-inch) pizza crusts