

PIZZA DOUGH

<i>Ingredients</i>	<i>Equipment</i>
2 Teaspoons dried yeast	Large Mixing Bowl
1 Teaspoon sugar	Spoon Measurements
2 Cups Plain Flour	Cup Measurements
½ Teaspoon Salt	
2 Tablespoons Olive Oil	
¾ Cup Warm Water	

What to do

1. Measure ingredients
2. Combine flour, salt, sugar and yeast in the large bowl
3. Add oil and water
4. Mix with hands to a soft dough
5. Knead on floured surface until soft and pliable
6. Place in lightly oiled large bowl
7. Cover with cling wrap
8. Place in a warm area for 30 minutes or until doubled in size.
9. Use as required