

# KitchenAid Pizza Dough

## Ingredients

450 grams (3 cups) flour  
2 teaspoons (1 packet) instant yeast  
½ tablespoon (1 glug) olive oil  
¾ teaspoon (2 large pinches) kosher salt  
1 ⅓ cups warm water  
Cornmeal

## Method

Start out by watching our Easy Homemade Pizza Dough Video to get a feel for the process.

In the bowl of a stand mixer, combine all ingredients (except cornmeal). Leave out a small amount of the water.

Using the dough hook from the mixer, stir until a loose dough forms. If a dough doesn't form, add the rest of the water. If the dough is extremely wet and sticky, add a pinch of flour.

Attach the dough hook to the mixer and start on a low speed. Gradually increase the speed to medium until a ball forms. This should take about 30 seconds. If the dough does not release from the sides of the bowl, add a pinch of flour. If the dough is very dry and floury, add a small amount of water.

Once the dough forms into a ball, allow the mixer to knead for 8 minutes at medium-high.

After the kneading is finished, divide the dough in half. Using floured hands, gently shape each dough into a boule. Set each boule on a floured surface and dab with a little bit of olive oil to keep moist. Cover with a damp towel and allow to rise for 45 minutes to 1 hour.

To stretch the dough, pick up the risen dough and gently shape it into a circle. Do not over-work or fold the dough. Drape the dough over both of your knuckles and rotate it around, allowing gravity to stretch it into a circle. If the dough starts to resist stretching, put it down and allow it to rest for a few minutes, at which point it will stretch more easily.

Sprinkle a little bit of cornmeal onto a pizza peel or rimless baking sheet. Place the stretched dough onto the peel and quickly add toppings. Cook at 500° for 5-7 minutes until browned. Enjoy!

