

Long Livo

Homemade Pizza Dough – Soft & Chewy Crust

15 min Prep time	**1 h** Cook time	**1 h 15 min** Total time
2 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Dough Ingredients

- [ ] 1 1/2 cups warm water (110°F/43°C)
- [ ] 4 cups bread flour
- [ ] 2 teaspoons active dry yeast
- [ ] 1 tsp sugar
- [ ] 1 1/2 teaspoons salt
- [ ] 3 tbsp olive oil

Instructions

1. Start by grabbing a small bowl and combining your 1 1/2 cups warm water (110°F/43°C), 1 tsp sugar, and 2 teaspoons active dry yeast. Give it a light stir and just let it sit for about 5-7 minutes; you're looking for it to get all foamy on top, which means the yeast is waking up.
2. In a larger mixing bowl, go ahead and whisk together your 4 cups bread flour and 1 1/2 teaspoons salt. I like to make sure they're well blended before the wet stuff goes in.
3. Now, make a little well in the center of your dry ingredients. Gently pour in that foamy yeast mixture and your 3 tbsp olive oil.
4. Using a wooden spoon or just your hands—which is my favorite part—stir everything together until a shaggy dough forms. It'll look a bit messy at first, but that's okay.
5. Turn the dough out onto a surface you've lightly floured. Knead it for about 7-10 minutes. If it feels too sticky, just add a tablespoon of flour here and there until it feels smooth and elastic. It's a bit of a workout, but so worth it.
6. Shape your dough into a nice ball and tuck it into a lightly oiled bowl. Cover it with plastic wrap or a damp kitchen towel and let it nap in a warm spot for 1 hour, or until it's doubled in size. Just be patient with it.
7. Gently punch down the dough—it's actually quite satisfying—then divide it into two equal portions. Shape each one into a round pizza disk, about 12 inches across.
8. Place those disks on a pizza stone or a greased baking sheet. Cover them loosely with a towel and let them rest for 15 minutes while you preheat your oven to 475°F (245°C).

9 Now for the fun part! Top your dough with sauce, cheese, and whatever else you're craving. Bake for 12-15 minutes until the crust is a lovely golden brown and the cheese is all bubbly.

10 Take them out of the oven and let them cool for about 5 minutes. Honestly, waiting is the hardest part, but it makes the slicing much cleaner. Serve them hot!

Nutrition per serving

620 kcal	22 g	85 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Bread flour is really the secret to that professional chewy texture we all love.
- If your kitchen is chilly, the dough might take a little longer to rise; just give it time.
- Don't over-flour your surface during kneading or the crust can get too dense.