



## Homemade pizza

**About this recipe.** My all-time favourite homemade pizza dough recipe, this recipe has been tried and tested week after week, making the best homemade pizza. My family now likes homemade pizza better than take-out!

### Ingredients

- 2 1/2 cups warm water
- 1/4 cup sugar
- 3 teaspoons instant yeast
- 1/4 cup vegetable oil
- 6 cups all-purpose flour
- 2 teaspoons salt

### Method

In the bowl of a stand mixer, combine the water, sugar and yeast. Allow the mixture to sit for a few minutes until frothy. Then add in the vegetable oil.

In a bowl, combine the flour and the salt. Add the flour to the yeast mixture, 1/2 cup at a time, mixing well between additions. Continue adding the flour until the dough can be pulled away from the sides of the bowl with a spatula, but the dough will still be quite sticky. You may need to add in a little bit more or less flour, but the key is to remember that the dough will still be sticky and will stick to your fingers when you try to pull it apart.

Grease a large bowl, then scrape the dough into the bowl. Turn the dough to coat it in oil. Cover the bowl with plastic wrap or a

towel and let the dough rise at room temperature until doubled, about 1 hour.

Turn the dough out onto a well-floured work surface. Pull the dough around to the bottom, stretching it to create a smooth ball. Cut the dough into 3 equal portions. Each ball will be approximately 1 pound of dough.

Roll out the dough, spread with tomato paste and add your favourite, then top with cheese.

Bake in the oven until the crust is golden brown.

With love from He Puawai Trust and Te Awa Kairangi Kai Collective team Please contact Debbie [stokesvalleykai@hepuawaitrust.com](mailto:stokesvalleykai@hepuawaitrust.com) or come and see me at Stokes Valley Library hub Mondays 12.30pm-2pm