

# Pizza Dough Overnight

Ingredients: Makes two, 12" pizza crusts, 16 slices-84 Kcal each before toppings

- 3 Cup bread flour (1200 Kcal)
- 2 1/4 tsp. sugar (30 Kcal)
- 3/4 tsp. rapid rise yeast
- 1 1/3 cup ice water
- 1 Tbsp. vegetable oil (120 Kcal)
- 2 tsp. salt

## Equipment

- Powerful food processor with dough blade
- Spray oil
- Bowl
- Plastic wrap
- Pizza peel or rimless cookie sheet
- Pizza cutter

Directions	Duration	Duration
Add flour, sugar, and yeast to food processor with dough blade	1 min	
Pulse to combine	.5 min	
With processor running, slowly add ice water	10 sec	
Let stand	10 min	
Add oil and salt. Process until satiny ball forms	30-60 sec	
Spray oil on counter	.5 min	
Transfer dough to counter. Knead until smooth	1 min	
Shape dough into ball, place in oiled bowl	1 min	
Stage One time	15 min	
Cover with plastic wrap and refrigerate		1-3 days
Preheat oven and pizza stone to 500 degrees		1 hr.
Place dough on lightly oiled baking sheet covered with oiled plastic wrap on counter at room temperature	1 hr.	
Transfer dough to floured counter. Press into 8" disk with thick edges	2 min	
Stretch dough to 12" diameter	1 min	
Place cornmeal on pizza peel. Transfer dough to peel and stretch to 13" diameter	1 min	
Place toppings on dough	2 min	
Slide pizza onto pizza stone	.5 min	
Bake until cheese is bubbly and crust is brown	8-10 min	
Remove from oven using peel	.5 min	
Let rest for 2 min, then cut with cutting wheel. Serve		
Stage two time	1 hr 15 min	1-3 days