

## Recipe Easy Pizza Dough

Prep time: 15 mins

Cook time: 20 mins

Yield: Serves 8

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### Ingredients

2 ½ cups	All Purpose flour
9 g	Active dry yeast
1 tbsp	Honey
1 cup	Warm water
2 tbsp	Olive oil
1 tsp	Sea salt (grey or pink)

### Instructions

1. Preheat oven to 450F.
2. In a medium bowl, **dissolve** yeast and honey in warm water.
3. Let stand until foamy/creamy to activate the yeast. About 10 minutes.
4. Stir in the bread flour, sea salt and olive oil and beat it until it's smooth.
5. Let the dough **rest** for 10 minutes.
6. After 5 minutes, turn dough out onto a floured surface. Form into a ball and then roll out to form a round crust.
7. Dust your baking sheet with cornmeal to prevent dough from sticking.
8. Add your sauce and toppings and bake for 15 to 20 minutes or until golden brown. Let pizza rest for 5 minutes before enjoying.