**Pizza Dough**

**Ingredients:**

3 cups bread flour

1 Tbsp. yeast

2 Tbsp. olive oil

1 tsp. salt

1 Tbsp. sugar

1 cup warm water

**INSTRUCTIONS**

**Dough:**

1. Sift together flour, yeast, and sugar into the Kitchenaid bowl. Fit the mixer with the dough hook.
2. Start the mixer on low speed and pour in the water, oil, and salt.
3. Bring the speed on the mixer up and mix until a dough forms. Adjust flour as needed to for a smooth, but no sticky dough.
4. Let the mixer knead the dough for about 3-5 minutes.
5. Spray a bowl with pan spray and turn the dough out into it.
6. Cover loosely with plastic wrap, label, and put in the fridge.