

# Maine Arts Camp

2012

**Recipe Name: Pizza dough**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time:**

**Servings: 8**

**Yield: 1 dough ball**

Quantity	Unit	Ingredient Name	Prep Notes
5 3/4 - 6 1/4	cups	All-purpose flour	
1 1/2	tsp	Salt	
1	package	Fleischmann's Rapid Dry Yeast	Or 2 tsp instant yeast
2	cups	Water	
1/4	cup	Olive oil	

**Procedure:**

- 1 Combine 2 cups flour, salt and yeast in large bowl. Heat water and olive oil to 125° to 130°F. Add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough additional flour to make soft dough.
- 2 Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Cover; let rest 10 minutes (20 minutes for Active Dry Yeast). Shape and bake according to selected recipe.