**Favorite Pizza Dough Recipe**

11/2 tsp. active dry yeast

1 c warm water

31/4 c flour

Evoo

½ Tbsp salt

1. Dissolve the yeast completely in a large bowl by stirring into ¼ c warm water. When dissolved, add 1 c flour and mix thoroughly with a wooden spoon. Then, add 1 Tbsp EVOO, ½ Tbsp salt, ¼ c warm water, and 1 more cup of flour mixing thoroughly. Continue adding warm water and flour making the dough soft and manageable, but not sticky.
2. Take the dough out of the bowl, and slap it down very hard on the countertop several times. Turn a quarter, fold, and stretch several times (about 10 minutes). Pat the kneaded dough into a round shape.
3. Line the inside of a clean bowl with 1 tsp of evoo, put in the dough, and cover with plastic wrap. Let the dough rise in a warm area until doubles in volume, about 3 hours.
4. Preheat oven to 450. Spray baking stone with cooking spray and dust with cornmeal. Roll out the dough and prebake for 8-10 minutes.
5. Add choice of toppings and baked another 10-15 minutes.