

## Pizza Dough

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### Ingredients:

- ½ Cup Warm Water
- 1 tsp. Sugar
- 1 tbsp. Dry yeast
- 1 tsp. Salt
- 1½ Cups flour
- 1 tbsp. Olive Oil.

In a medium bowl mix the warm water, sugar and yeast with a fork and let it stand for 10 minutes until bubbly. Add the oil, salt and little by little add the flour with a fork. Transfer the dough to a floured surface where you can work with it, knead it until it is elastic and does not rip apart and form a ball. Transfer the ball to a big greased bowl and cover the bowl with plastic and let it rest in a warm place for about 2 hours or until it doubles its size and it's done ready to use or put it into a plastic bag and place it in the refrigerator for up to 24 hours.