

Below is the recipe for pizza dough(for one pie) Thin and crispy pie

- 1/2 cup warm water, 100 to 110 degrees F
- 2.3g (1/3 packet)active dry yeast
- 1 1/2cup all-purpose flour
- 1/2 teaspoons salt
- Olive oil, for drizzling

direction:

1. Put the water in a small bowl. Add the yeast and stir until dissolved.
2. whisk the flour and salt together in another bowl.
3. Add the yeast mixture and stir until a soft dough forms. (remember to add water and yeast to the dough, not vice versa)
4. If the dough is too dry, add a little extra water, 1 tablespoon at a time
5. knead the dough until it becomes smooth and elastic (knead until the dough can be stretch without breaking) on a floured surface for about 10 to 12 minutes.
6. Drizzle olive oil in a clean bowl and cover loosely with damp water kitchen towel/towel.
7. Set the bowl in a microwave or oven where are a draft-free place about 2 hours until the dough has doubled in size,
8. Using a fist, deflate the dough in the center and cover it again rest for another 1 hour.
9. coll out the dough on a lightly floured surface again and transfer to the pizza pan
10. add the topping as you desired (my experience, put the cheese on the bottom and other ingredients on top for avoiding the pizza from becoming soggy, yet need to beware of burning)
11. On a lightly floured work surface, roll out the dough
12. bake until the crust is golden, about 15 to 16 minutes in 475F