

# **Our Favorite Pizza Dough**

*Makes enough for 3 10-inch pizzas*

adapted from [Bon Appetit](#)

**Note:** You will need to start this dough the night before you wish to use it. It freezes very well. Consider making it well ahead, freezing it, and taking it out of the freezer a few hours before you want to use it.

## **the sponge**

1 cup lukewarm water

1 teaspoon active dry yeast

1 cup all-purpose flour

Mix together all ingredients in the bowl of a standing mixer and cover with a plate or plastic wrap. Let sit 8 hours or overnight on the counter.

## **the dough**

1 1/2 cup lukewarm water

2 teaspoons salt

3 1/2 teaspoons active dry yeast

6 cups (or more) all-purpose flour

Add water, salt, and yeast to the sponge. Mix thoroughly with dough hook. Add flour, one cup at a time, with mixer on low. Continue to knead dough until it has formed a uniform elastic mass. The dough should be soft and tacky, but not sticky. Turn dough out onto a lightly floured board and knead briefly by hand to form a smooth ball. Place ball in an oiled bowl and cover with a plate or plastic wrap. Chill dough for a total of six hours, kneading down the dough once it has doubled (2-3 hours).

1 1/2 hours before baking, take dough from refrigerator and set on the counter. Knead dough gently and cut into 3 equal pieces. (At this point I usually take 2 of the dough balls and place them each in a quart size freezer zipper bag. I label and freeze them for next Friday's pizza.) Cover the dough balls you intend to bake off that day and let rest until almost doubled (1-2 hours).

Preheat oven to 500 degrees 45 minutes before baking. Place a pizza stone in oven to preheat as well. Cover a pizza peel (or large cutting board) with parchment paper. Gently pull and flatten dough evenly to form a 10 inch circle. Place dough round on the parchment paper. Top as desired. Slide pizza on parchment onto the pizza stone. Bake 12-15 minutes until cheese is melted and bubbly and the bottom of the crust does not bend when you lift the edge of the pizza with the pizza peel. Remove parchment paper after 5 minutes of cooking. (The parchment can be used for the next pizza if you are making multiple.) Place cooked pizza onto cooling rack immediately. Allow to cool 2-3 minutes before cutting. Slice pizza and serve.