

Easy 30 Minute Pizza Crusts

Combine six ingredients in food processor; spin it around 2 to 3 minutes
Result: a ball of dough to rest for 20 minutes; cut in half; then freeze. Then, it's ready when you are!

2-3/4 cups bread flour
2-1/4 teaspoons active dry yeast
1 teaspoon salt
1/4 cup olive oil
1 cup warm water, 100 to 110 degrees
1 teaspoon honey
2 or 3 tablespoons medium or coarse cornmeal

Mix up the Dough

Put flour, yeast, and salt in food processor, mix to combine. With machine running, pour the oil through the feed tube, slowly pour in warm water and honey processing about 2 minutes. Soft dough forms into ball. Note: Too dry-add more water; too wet-add little flour.

Indent and Fold:

On 12 inch work surface, form 8x6 inch rectangle. Indent entire top of dough with fingers. Fold left third dough over; repeat indentations; fold right; make indentations. Lightly cover folded dough with plastic wrap; let rest 20 minutes.

Cut dough in half, wrap each half in plastic wrap; place in freezer until ready to use it. Yield: 2 pizza crusts

Prepare for Baking:

Bring dough to room temperature, about 15 to 20 minutes.

Put pizza stone in oven or oil a rimmed pizza or baking pan; set aside.

Preheat to 500 degrees. Generously oil baking sheet and sprinkle cornmeal over large pizza pan or peel

Form the Crust:

Gently stretch dough into circular shape with hands.

Press in center of dough; Pull at edges with other hand.

Use both hands, stretch dough, working in circular motion.

Pull thicker dough edges outward, letting gravity help.

Lay desired thick or thin pizza crust on the baking sheet or peel.

Add Toppings and Bake

Top pizza as desired; slide off peel onto heated stone or place baking pan into oven. Cook pizza for 10 to 15 minutes or crust is golden and cheese melts.

Inspired by:

Suzanne Lenzer “Truly Madly Pizza” – no kneading, no extended rise

http://www.nytimes.com/2015/04/08/dining/homemade-pizza-easier-and-faster.html?_r=0

<http://cooking.nytimes.com/recipes/1017334-quick-pizza-dough>