

JIM LAHEY'S BASIC PIZZA DOUGH

From smittenkitchen.com

Ingredients

- 2 cups minus 1 Tbsp **flour** (all-purpose or bread)
- 1 1/4 tsp **yeast** (instant or active dry)
- 1/4 tsp (heaping) fine **sea salt** or fine **table salt**
- 2/3 cup room temperature **water**

Instructions

- 1.** In a medium bowl, stir together the flour, yeast and salt. Add the water and, using a wooden spoon or your hand, mix until well blended, about 30 seconds.
- 2.** Cover the bowl and let sit at room temperature until the dough has more than doubled in volume, about 2 hours.
- 3.** Continue using pizza recipe instructions.

NOTE This recipe is halved and modified for use with the **Summer Squash Pizza** recipe.