Pizza Dough

Ingredients

3 1/2 to 4 cups bread flour, plus more for rolling (Chef's Note: Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with all-purpose flour, which will give you a chewier crust.)
1 teaspoon sugar
1 envelope instant dry yeast
2 teaspoons kosher salt
1 1/2 cups water, 110 degrees F
2 tablespoons olive oil, plus 2 teaspoons
Directions

Combine the bread flour, sugar, yeast and kosher salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.

Yields: 2 (14-inch) pizza crusts

Prep Time: 20 minutes

Total Time: 1 hour, 10 minutes

Recipe courtesy of Bobby Flay. Found on www.foodnetwork.com