



Bread Machine Pizza Dough

INGREDIENTS

1 1/8 cups water
1/4 cup olive oil
3 1/2 cups all-purpose flour
1 tbsp. sugar
1 1/2 tsp. salt
2 tsp. yeast

DIRECTIONS

1. Make the dough according to bread machine instructions for dough cycle. Place dough on a lightly floured surface. Cover with plastic wrap and rest for 20 minutes. Roll dough out.
2. Dough can be refrigerated for up to 4 days.