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Fail-Proof Pizza Dough

Yield: 4 min Total Time: 30 min

Recipe from: https://www.recipeschoose.com/recipes/italian-garlic-pizza-dough-recipe

Ingredients:

- 1 cup warm water
- 2 1/4 teaspoons active dry yeast
- 1 tablespoon honey {or sugar}
- 2 teaspoons salt
- 2 tablespoons olive oil
- 3 cups bread flour {give or take 1/2 cup...depending on the heat & humidity}
- 1/2 pizza dough recipe Fail-Proof, from above
- 2 tablespoons salted butter softened
- 2 cloves garlic finely minced
- 1/4 cup grated Parmesan cheese {use the real stuff!}
- 1/4 pound mozzarella cheese grated
- salt
- pepper

Nutrition:

- 1. Calories: 630 calories
- 2. Carbohydrate: 83 grams
- 3. Cholesterol: 45 milligrams
- 4. Fat: 23 grams
- 5. Fiber: 3 grams
- 6. Protein: 22 grams
- 7. SaturatedFat: 9 grams
- 8. Sodium: 1700 milligrams
- 9. Sugar: 5 grams

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