

Basic Pizza Dough

Yield: 24 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pizza-dough-recipe-with-all-purpose-flour>

Ingredients:

- 1/2 cup water
- 1/2 cup milk
- 1 package dry yeast 2 1/2 teaspoons
- 1/4 teaspoon sugar
- 2 1/2 cups all purpose flour plus more for kneading
- 1 tablespoon extra-virgin olive oil plus more for brushing
- 2 teaspoons coarse salt

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 10 grams
3. Fat: 1 grams
4. Protein: 2 grams
5. Sodium: 200 milligrams

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