

Italian Thin Crust Pizza Dough

Yield: 1 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-italian-thin-pizza-dough-recipe>

Ingredients:

- 1 cup hot water as hot as possible from the tap is fine
- 1/2 teaspoon active dry yeast I use Red Star
- 1/2 teaspoon granulated sugar
- 2 cups flour plus more for flouring surface
- 1 teaspoon fine sea salt
- 1 tablespoon olive oil plus more for oiling the dough ball
- cornmeal optional, for dusting the baking sheet

Nutrition:

1. Calories: 1040 calories
2. Carbohydrate: 193 grams
3. Fat: 16 grams
4. Fiber: 8 grams
5. Protein: 26 grams
6. SaturatedFat: 2 grams
7. Sodium: 2380 milligrams
8. Sugar: 2 grams

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