

HOMEMADE PIZZA DOUGH

2 t. honey

1 pkg. (or 2 1/4 t.) yeast

3/4 c. warm water (not hot)

2 c. extra fine "00" flour (Anna Napolentana or similar brand), or all-purpose flour

1/2 t. salt

stone ground cornmeal



In a 1 c. measuring cup, combine warm water, yeast, and honey. Stir to dissolve yeast. Let stand 5-10 minutes, or until bubbly. (I generally wait until it's *almost* ready to overflow the measuring cup. Then I know it's ready.)

In a medium bowl, combine flour and salt. Stir in yeast mixture until a soft dough forms (will be a bit dry and loose). Knead in the bowl a bit to pull it together. And then turn out onto a lightly floured surface and knead for about 5 minutes, until smooth and elastic.

Grease a bowl with olive oil. Place dough in bowl and turn to coat. Cover with plastic wrap and set in a warm, draft-free place for 30 minutes, or until doubled in size.

Meanwhile, place a rimless cookie sheet on the bottom rack of oven, and then preheat oven to 500 degrees. You want this cookie sheet to get *really* hot, so the crust will cook quickly.

When dough has risen, gently press down. Turn out onto lightly floured surface. Roll dough into a 12" round, or pull and shape with your hands. Place on a cookie sheet coated with stone ground cornmeal. This will enable your dough to transfer easily to your hot cookie sheet. Carefully slide/pull dough onto hot cookie sheet in oven, and prebake crust for 5 minutes.

Remove from oven. (At this point, you could freeze the dough for later use.) Top pizza crust with sauce and desired toppings. Move an oven rack to the next to the bottom setting in the oven, and cook pizza at 500 degrees for 9 minutes.

Makes one, 12-inch pizza.