



Wildwood Ovens Signature Pizza Dough
Recipe by Micheal Gerard



Ingredients:

1 C+2 Tbsp	Warm water
1 ½ Tbsp	Extra virgin olive oil
3 1/3 C	All purpose flour
1 ½ tsp	Active dry yeast
1 ½ tsp	Table salt
1 ½ tsp	Granulated sugar

Directions:

Pour warm water and olive oil into a large mixing bowl. Add flour, the remaining three ingredients should be poured into separate corners. Using a wooden spoon or your hands, fully incorporate all ingredients. Once you have a ball of dough, knead on a floured cutting board for 10-15 minutes. Should be smooth a springy.

Alternately: In a bread maker, pour warm water and olive oil. Add flour, followed by the yeast, sugar, and salt. Set the bread maker to the pizza dough setting and close the lid. When the timer is done remove the dough.

Divide into 4 dough balls and place dough in lightly oiled containers, cover with plastic wrap and let it rise 1 ½ - 2 hours at room temperature, until doubled in size. Deflate gently by turning 2-3 times. Allow to rest until you start shaping your pizza dough (Our dough rising boxes are great for this). If you plan to store pizza dough, place in an oiled, air tight container and refrigerate until needed.