



Pizza Dough!

Making your own dough at home is simple and versatile. This recipe gives you a soft, chewy base that can be shaped into pizzas, flatbreads, rolls, scrolls, or even sweet treats like cinnamon buns.



Prep – 15 mins
(plus 1 hr rising)
Cook – 15–20 mins
Total – 1 hr 30 mins

You will already have most of the ingredients needed! -

- ☒ Plain flour (all-purpose)
- ☒ Dried yeast
- ☒ Sugar
- ☒ Salt
- ☒ Olive oil or Vegetable oil

All the ingredient's you need:-



Flour
2 cups (300g)



Yeast
1 sachet (7g / 2¼ tsp)



Sugar
1 tsp (5g)



Salt
1 tsp (5g)



Cooking Oil
2 tbsp (30ml)



Water
¾ cup (180ml)

Before you start

You need a large mixing bowl, spoon, measuring cups, a clean tea towel, rolling pin, and a baking tray. Make sure you have flour for dusting and your oven preheated to 220°C.

Activate the yeast

- 1** In a small bowl, combine the warm water, sugar, and yeast. Set aside for 5–10 minutes until frothy.



Mix the dough

- 2** In a large bowl, combine flour and salt. Make a well in the centre, then add the yeast mixture and olive oil. Stir until it forms a rough dough.



Knead

- 3** Turn onto a floured surface and knead for 8–10 minutes until smooth and elastic.



Prove

- 4** Place dough in a lightly oiled bowl, cover with a tea towel, and leave in a warm place for 1 hour or until doubled in size.



Shape

- 5** Punch down the dough to release air. Roll or shape into your chosen style (e.g. pizza base, rolls, flatbread, scrolls, or buns).



Bake

- 6** Cook in a preheated oven at 220°C for 12–20 minutes depending on thickness, until golden and cooked through.



Serve

- 7** Enjoy fresh from the oven, or use as the base for pizzas, garlic bread, scrolls, or sweet treats.



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