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## One Bowl Pizza Dough

### Ingredients:

#### Full- Sized Pie

- 1 ¼ cups warm water- about 100 degrees
- 1 tablespoon dry active yeast
- 1 tablespoon granulated sugar
- ¼ cup + 1 tablespoon olive oil (divided)
- 3 ¼ cups all-purpose flour (divided)
- 1 teaspoon salt
- 1 ½ cups sauce
- 1 package of string cheese
- Black olives (optional)

### Instructions

In a large mixing bowl, add warm water, sugar, and yeast; gently stir. Let yeast mixture sit for 5 minutes. You will see the yeast start to foam slightly. Add in 3 cups flour, salt, and 3 tablespoons of oil. Stir, then mix with hands until it forms a dough. Sprinkle in remaining flour as needed if the dough is too sticky. The dough should be slightly tacky, but not sticking to your hands.

Use extra flour and coat dough. Cover the dough in the bowl loosely with damp cloth or plastic wrap and allow to rise and triple in size, or approximately 30 minutes.

### Baking Directions

Preheat oven to 425 degrees. Use remaining oil to grease a cookie sheet or round pizza pan. Press and form fit the dough into the pan. Top with sauce and cheese (tune into the zoom show for instructions), leaving room around the edges for a crust. Bake until cheese is bubbly and slightly golden brown. Depending on the pan size, your pie oven time will vary – bake for 15 – 18 minutes, or until done. Cool until cheese sets slightly, slice, and enjoy!

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