

## Pizza Dough

(Makes 2 calzones or individual pizzas)

- **1 tsp. granulated sugar**
- **4 mL instant yeast**
- **150 mL warm water**
- **1-3/4 cups unbleached bread flour; more as needed**
- **3/4 tsp. table salt**
- **10 mL canola oil; more as needed**
- **Semolina flour (optional)**

Combine the sugar, yeast, and water and let stand for 10 minutes. With a large spoon or the paddle attachment of the electric mixer on low speed, mix flour, salt, oil, and yeast mixture until the dough comes together in a coarse ball, 2 to 3 minutes by hand or 1 to 2 minutes in the mixer. Let the dough rest, uncovered, for 5 minutes.

**Knead the dough:** If using an electric mixer, switch to the dough hook. Knead the dough for 2 to 3 minutes, either by hand on a lightly floured work surface or with the mixer's dough hook on medium-low speed. As you knead, add more flour or water as needed to produce a ball of dough that is smooth, supple, and fairly tacky but not sticky. When poked with a clean finger, the dough should peel off like a Post-it note, leaving only a slight residue. It may stick slightly to the bottom of the mixing bowl but not to the sides.

**Chill the dough:** Lightly oil a plastic bag. Roll the dough in the bag to coat it with the oil and refrigerate for at least 8 hours and up to 3 days. It will rise slowly in the refrigerator but will stop growing once completely chilled. Use the dough for [pizzas](#), [calzones](#), or [Stromboli](#) as directed in the recipes.