**Pizza Dough**

3 ½-4 cups flour

1 tsp. sugar

1 envelope (2 ¼ tsp.) instant dry yeast

2 tsp. kosher salt

1 ½ cups warm water

2 tbsp. olive oil

Combine water, yeast, and sugar in the bowl of a stand mixer. Allow to sit until bubbles begin to form and mixture looks creamy (about 5 minutes).

Add flour and salt and combine, using dough hook attachment. While the mixer is running, add the 2 tbsp. olive oil and beat until dough forms a ball. If the dough is too sticky, add flour, 1 tbsp. at a time, until a ball forms. If dough is too dry, add water, 1 tbsp. at a time, until it comes together.

Scrape dough onto a lightly floured surface and knead for a few minutes until it is smooth and elastic.

Form dough into a ball and lightly coat with olive oil. Place in plastic Ziploc bag, squeezing excess air out. Label the bag with your day, period, and kitchen number, and place in freezer.