



Pizza Parlour Dough

A RECIPE BY LIZ MCCREA

Prep Time - 10 minutes

Servings - 4 people

Rise Time - 15 minutes

ingredients

- 1 pkg Dry Yeast (2 1/4 tsp)
- 1 cup Warm Water
- 1 tsp Sugar
- 1 tsp Salt
- 2 tbsp Vegetable Oil
- 2 1/2 cup Flour

directions

- Mix the yeast, water, sugar, salt and vegetable oils until dissolved.
- Gradually add 2 1/2 cups flour , kneading until smooth.
- Cover and let rise 15 minutes (in a warm spot).
- Stretch into one large pizza pan, or make two balls for two pans.

This dough has also been used for Panzarottis or Stromboli.