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Easy Recipe: Make Ahead Pizza Dough

Ingredients for Make Ahead Pizza Dough

- 3 1/2 to 4 Cups of bread flour (you can also use all-purpose flour)
- 2 Teaspoons of salt
- 1 1/2 Cups of water at 110 degrees Fahrenheit
- 1 Envelope dry yeast (I used pizza crust yeast)
- 1 Teaspoon sugar
- 2 Tablespoons olive oil (more for oiling bowl)

Toppings

- 1 Can Manwich (pick your favorite flavor)
- 1 Can RO*TEL tomatoes in mild
- 1/2 lb. Cooked ground beef or ground turkey
- 3 Cups shredded cheese (3 cheese or pizza cheese will do nicely)

Directions for Make Ahead Pizza Dough

Step 1: Gather all the ingredients.

Step 2: Heat 1 1/2 Cups of water in the microwave on high for 45 second to one minute - you want a water temperature of 110 degrees. Use a food thermometer to check the temp.

Step 3: Mix the flour and salt together.

Step 4: Add the yeast and sugar to the warm water and leave for five to ten minutes or until the yeast starts to foam.

Step 5: Add the yeast mixture and the oil, to the flour and mix throughly. Knead the dough with your hands until smooth.

Step 6: Form a ball with the smooth dough and place it in an oiled bowl. Cover the bowl with saran wrap and allow it to sit for at least one hour or until the dough doubles in size.

Step 7: Preheat your oven to 400 degrees.

Step 8: Using your hands and/or a roller, roll out your pizza dough onto a baking dish or pizza stone.

Step 9: Open your cans of MANWICH and RO*TEL tomatoes and add them to your pizza as "sauce". Then sprinkle on your ground meat and cover the dish with cheese.

Step 10: Bake in the oven for 18 to 22 minutes. Ovens vary so check the pizza center for firmness before serving the pizza.

Amazon product recommendations: [Pizza Stone](#), [Pizza Cutter](#), [Pizza Serving Spatula](#)



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