

No-Knead, No-Rise Pizza Dough Recipe

This quick and easy pizza dough recipe makes a delicious pizza crust and takes just minutes to make. No kneading or rising involved!

Prep Time 15 mins

Cook Time 15 mins

Total Time 30 mins

Servings: 8

Calories: 174kcal

Ingredients

- 1 pkg dry active yeast (equivalent of 8g)
- 1 tsp white sugar
- 1 cup warm water
- 2.5 cups bread flour we use all-purpose flour
- 2 tbsp olive oil
- 1 tsp salt

Instructions

1. Pre-heat oven to 200 c .
2. In large bowl, stir yeast and sugar in the warm water and let it sit for 5-10 minutes until it looks creamy and frothy.
3. Add flour, salt and oil, and stir until well mixed. (Will be loose and messy looking).
4. Let it rest for 5 minutes.
5. Turn out on to a lightly floured surface and roll or pat into one 12" crust or 4 individual crusts.
6. Transfer to a pizza stone or a lightly oiled pizza pan.
7. Spread pizza sauce over crust.
8. Top with a handful of mozzarella cheese and various other pizza toppings
9. Bake at 200c for 15-20 minutes (large pizza) or 10-15 minutes (smaller pizzas).