

Pizza Dough

4 small pies



INGREDIENTS

4 ½ cup	Chilled Flour
1 ¾ tsp	Salt
1 tsp	Instant Yeast
¼ cup	Olive Oil
1 ¾ cup	Ice Water

DIRECTIONS

1. Mix the flour, salt, and instant yeast.
2. Add the oil and the cold water until the flour is all absorbed.
3. Mix 5-7 minutes to make sticky dough.
4. Cut and make rounds.
5. Put dough in refrigerator overnight.
6. Remove 2 hours before use.

Dough will last in refrigerator for 3 days or can be frozen for up to 3 months.

