

# Pizza Dough

## Ingredients

½ cup flour

¼ teaspoon salt

1 teaspoon yeast

2 teaspoons oil

1/3 cup warm water

## Method

1. Empty half a cup of flour onto your bench in front of you.
2. Add the salt and gently mix in with your fingers.
3. Make a well in the middle of your flour then add the yeast water and then oil.
4. Gently mix together with your fingers.
5. You may need to add more water you don't want it to be tight.
6. Once the dough has come together push down on the dough with the palm of your hand, stretching it out on the bench. (It will seem sticky but keep moulding it and it will come together.
7. Once the dough no longer sticking to the bench mould it into a ball and put your tea towel over it to rest.