

Big Green Egg®

The Ultimate Cooking Experience™

Pizza Dough Recipe



Smokin' Aces Pizza Dough

Makes 2 Pizza Crusts



Ingredients:

- 4 ¼ Cups of Flour
- 2 ¼ Teaspoons Yeast or One Pack of Yeast
- 1 ½ Teaspoons Salt
- 2 Teaspoons of Sugar
- 2 Tablespoons Olive Oil
- 1 ¾ Cups of Warm Water

Directions:

Put all the dry ingredients into a food processor with a dough hook on.
Pulse all dry ingredients 3 to 4 times.
Turn on the food processor and slowly add the olive oil.
Then slowly add the warm water until a ball forms and is sticky to the touch.
Turn off the processor and let the dough rest for 2 minutes.
Turn on the food processor again for 30-40 seconds.
Put the dough in a well-oiled bowl and let rise.

Flour a cutting board and roll out the risen crust.
Spread cornmeal on a pizza peel and carefully lift the crust onto the peel.
Add toppings and cook on the Big Green Egg®.

If you would like to use it the next day put it in an oiled zip lock bag and then put it in the refrigerator.