

Italian Bread Dough (from Amy) <http://dinnerchicks.wordpress.com>

This is taken from a recipe book that is a collection of recipes from a sister of a friend of mine who is a missionary. Her name is Debbie Peck. She's collected recipes from her family and missionary friends. They're all great, and most are fairly simple. I use this one for focaccia, as well, which I love more than pizza!

2 ½ c. warm water (usually around 105-110 degrees)
1 T. sugar
1 T. active dry yeast
2 tsp. salt
6 ½ – 7 cups unbleached flour (I usually use half bread flour)

I mix the sugar in with the warm water, then sprinkle the yeast on top. Wait about 5 minutes until it gets bubbly, then add salt and add about 2-3 cups of flour. When well incorporated, then add 1 cup of flour at a time until mixed together. I use my Kitchen Aid stand mixer and when the dough forms a ball, should not be too sticky to touch. I continue to mix for a few more minutes – may need to add a bit of flour more.

Grease a bowl and put the dough ball into it, turning to coat all sides with the oil. Cover with a towel and set in a barely warm oven, or over a warm bowl of water to rise for 1 ½ to 2 hours, until double in size.

Punch down – if using for bread, divide in half and place in greased loaf pans and let rise again for about an hour, until doubled. Bake at 350 for 25-30 minutes.

If using for pizza dough, can make 2-3. Shape and let rest for about 10 minutes. Heat oven to about 425, bake pizza dough for 10 minutes, then apply toppings and return to oven. When outer crust is browned, remove from oven (could be 10-20 minutes).