

# Thin-Crust Pizza Dough



## Ingredients

1 teaspoon active dry yeast  
1/4 teaspoon white sugar  
3/4 cup lukewarm water  
2 cups all-purpose flour, divided  
1/2 teaspoon salt

## Directions

### Step 1

Dissolve yeast and sugar in hot water in a bowl. Let stand until yeast forms a creamy foam, 5 to 8 minutes.

### Step 2

Mix 1 3/4 cup flour and salt in a large bowl. Pour in yeast mixture; mix well until dough comes together.

### Step 3

Transfer dough to a floured surface and knead until smooth, adding remaining 1/4 cup flour if dough is too sticky, about 2 minutes. Roll dough into a 12-inch circle. Transfer to a greased pizza pan.

## Note:

Top crust as desired and bake at 500 degrees F (260 degrees C) until golden, 8 to 10 minutes.