

Focaccia Pizza Dough

Ingredients

1 teaspoon active dry yeast, or 0.2 ounces fresh cake yeast	5 teaspoons granulated sugar
3 cups all-purpose flour	2 teaspoons kosher salt
1 cup bread flour	1/2 cup olive oil

Directions

1. Combine yeast and 1 ^{1/2} c tepid water in stand mixer with dough hook attachment and let sit for 1 min.
2. Add both flours, sugar, and salt and mix on low.
3. Slowly add olive oil and mix 3-5 min until dough forms a ball. Transfer to a greased bowl and cover with plastic wrap for at least 6 hrs.
4. Cover a sheet pan with parchment paper and dump dough out on center. Using floured hands, work dough into an even rectangle the size of the sheet pan (or circle if you have a pizza pan).
5. Top with 1 cup +/- crushed tomatoes (spread out with the back of a spoon) and bake at 450F for 15 min.
6. Add mozzarella cheese and broil for another 5 min (Watch carefully depending on oven).