

Sourdough Pizza Crust by dancingstar

Ingredients:

- 1/2 cup sourdough starter (stirred down)
- 1 cup warm water
- 3 & 1/4 cup all purpose or bread flour
- 2 teaspoons olive oil
- 1 teaspoon salt

Directions:

Stir down your sourdough starter and mix together 1/4 cup each of starter, flour, and warm water in a 2 cup or larger jar or measuring cup. Stir together until the consistency is smooth. Cover the jar with a paper towel or cloth and keep at room temperature for about 5 hours. In a large bowl or stand mixer combine together the sponge and the rest of the ingredients: warm water (3/4 cup), starter (1/4 cup), oil (2 teaspoons), salt (1 teaspoon), and flour (3 cups). Knead this dough in a stand mixer or on a floured surface until it is smooth and elastic but not too sticky. Form a ball of dough and lightly coat in oil before placing in a clean bowl and covering with a clean towel. Allow this to rise in a warm room or oven for about 3 hours or until doubled in size. Punch the dough down and let it rise a second time for around 45 minutes while the oven is preheated to about 420 degrees F.