Quick Basic Pizza Dough

Martha Stewart

2 packets (1/4 ounce each) active dry yeast

2 tablespoons sugar

1/4 cup olive oil, plus more for bowl and brushing

2 teaspoons coarse salt

4 cups all-purpose flour (spooned and leveled), plus more for work surface

Pour 1 1/2 cups warm water into a large bowl; sprinkle with yeast and let stand until foamy, about 5 minutes.

Whisk sugar, oil, and salt into yeast mixture. Add flour and stir until a sticky dough forms. Transfer dough to an oiled bowl and brush top with oil. Cover bowl with plastic wrap and set aside in a warm, draft-free place until dough has doubled in bulk, about 1 hour. Turn out onto a lightly floured work surface and gently knead 1 or 2 times before using.

To freeze, you can wrap the dough in plastic and freeze it in a resealable freezer bag for up to 3 months. If you plan to use it in a recipe that calls for half a batch, divide it before freezing.