



Jamie's Khorasan Pizza Crust

2 c. water
1 Tbs. Instant Yeast
1 Tbs. Canola or Avocado Oil
2 tsp. sugar
2+ c. [white Khorasan all-purpose flour](#)
1 1/2 tsp. salt

On top of water, add yeast, oil, sugar, 1.5 cups Khorasan flour and salt on top of flour. Mix. (I use an electric stand mixer to mix mine.)

Slowly add more flour until the dough cleans the sides of the bowl. Continue to knead for about 3-5 minutes adding a touch more olive oil just to keep it moist at the very end.

When it is done, let the dough rest for about 10 minutes (actually, I only let it rest while I get toppings ready). Divide in two and roll out onto pizza pans. I love my cast iron pizza pans!

Top with your favorite toppings and bake at 435° for approx. 15 minutes, until crust is golden.

Makes 2 large pizzas or 4 personal size pizzas.