

No Knead Pizza

After a long week, I am so ready for a quick and easy meal that the kids will eat without giving me a hard time. Enter... homemade pizza!

I have found the very best method for a no-knead pizza dough! No knead is great because it means we don't need any fancy machines and it doesn't require any extra kneading or specialized kitchen tools. The secret ingredient is: TIME!

So run to the kitchen, grab a big bowl (this dough will GROW) and let's make a little bit of magic together...

TIP: Before you start your pizza adventure, read through the full recipe for tips and to get an idea of how long each step will take you.

Follow the steps below...

No-Knead Family Night Pizza

Prep time: 10 minutes

Total time: 18-24 hours

Bake time: 13-20 minutes

Quantity: 2 large pizzas or 4 individual pizzas

Ingredients

3 ½ cups all purpose flour

½ tsp yeast (dried or active is great!)

2 tsp salt

1 ½ cups warm water (TIP: water should just feel warm to the touch -- not hot! Add it slowly so you don't overwet the dough!)

Method

1. In a large bowl, stir to combine flour and yeast. After the yeast is incorporated, stir in the salt.

TIP: do not add the salt directly on top of the yeast, this will deactivate the yeast and the dough will not grow.

2., Add the warm water, half a cup at a time to the dough flour mixture. It will be loose and shaggy, but should come together in a ball.

TIP: Check out the video to get an idea of what the dough should look like

3. Cover the bowl with plastic wrap and a dish cloth and leave it on the counter! That's it! Over the next 18 hours your dough will double in size and become bubbly and delicious!

TIP: If you don't want to use your dough after it has risen, it will keep in the fridge up to three days in a sealed container.

4. Once you're ready to bake your pizza, get your oven good and hot! Preheat to 450F.

5. Prepare your baking sheets with parchment paper or tin foil. You can pour ½ tsp-1 tsp olive oil onto the sheet to help prevent any sticking to the pan, and it will help it crisp up!

6. This dough is a little sticky, so use a little olive oil on your hands to separate the dough according to how many pizzas you are preparing. This recipe yields 2 large pizzas or 4 individual sizes. Portion it out according to what works for you and your family.

7. Let it rest after separating. Allowing the dough to relax for 10-30 min will make it much easier to shape into pizzas. Once it's rested, it's time to stretch the dough and top it. This is a great time to let your kids help! With oiled hands, slowly stretch out the dough, allowing gravity to help.

TIP: Resting the dough is exactly what it sounds like! Leave it to sit on the prepared baking sheet. You can loosely cover it with a clean dish towel to keep it from getting too dry.

8. Now it's time to top! See below for your options.. There are SO many choices!

9. Bake at 450 for 13-20 minutes, watch for golden brown crust and don't be afraid to peek at the bottom.

TIP: you can broil it once it's done backing to get the toppings extra crispy, but keep a close watch! It'll burn quickly.

Toppings

Let's talk sauce: my personal favourite is passata; this strained tomato sauce is bright and fresh.

Cheese! You need about three cups of grated cheese to adequately cover your pizzas.

Mozzarella is the traditional option, but marble works great too. After that, it's up to you!

Pepperoni. Chicken, bacon, sausage... Peppers. Fresh tomato! Onion. Basil! Mushrooms too!

Or stick to cheese only!

The best part of homemade pizza is the endless possibilities!

Don't be a stranger! Share pictures of your own homemade pizza and don't be afraid to ask questions!