

18-Hour Easy Pizza Dough

A wet, overnight dough for a light, airy crust.



Ingredients

- 7 1/2 cups flour
- 4 tsp sea salt
- 1-2 tsp yeast
- 3 cups warm water, plus more as needed

Instructions

- 1 **Mix the dry ingredients.** Whisk together the flour, salt, and yeast.
- 2 **Add the water.** Gradually add 3 cups of warm water, mixing gently with a wooden spoon or your hands. If the dough feels dry, add more water a little at a time. It should be very wet and sticky.
- 3 **Let it rise.** Form the dough into a wet, sticky ball. Cover with a breathable cloth and let rise at room temperature until bubbly and doubled, about 18 hours.
- 4 **Divide the dough.** Turn it onto a floured surface, gently shape it into a rectangle, and divide into 6 equal portions.
- 5 **Shape and rest.** Fold the corners of each portion inward, place seam-side down, and gently roll into a ball. Cover with plastic wrap and rest until soft and pliable, about 1 hour.
- 6 **Bake.** Bake on a fully preheated baking stone at 500°F or hotter, or in a pizza oven. A wetter dough produces better oven spring and a lighter crust than a dry dough.

REBEKAH'S TIP Add water slowly. Flour and weather can change how much you need.



Watch Rebekah make it

Scan the QR code, or tap it when viewing this PDF.

rebekahowen.com

[Instagram](#) | [Facebook](#) | [TikTok](#) | [YouTube](#)