

Honey Pizza Dough

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We started adding honey to our pizza dough many years ago when my children were young and as adults they are also making this dough. Now the grandchildren are asking to have the recipe, as well. You remember that we are beekeepers. So here it is!!



Honey Pizza Dough
Ingredients

Ingredients:

3 Cups of Flour (we have made this with a variety of flour types. We prefer white bread flour.

1 tsp of salt (mixed with the dry flour)

1 Egg (we warm the egg in warm water after taking it out of the refrigerator, this helps keep the dough warm for rising)

1 Cup of warm (almost hot) water (but not too hot to kill the yeast)

1/4 tsp of sugar (which we add to the warm water and yeast)(this helps the yeast grow)

1 Packet of yeast (which we add to the warm water and sugar) (we prefer rapid rise yeast)

1/8 cup of corn/vegetable oil (we think olive oil gives the dough an undesirable flavor)

1/8 cup of honey (more or less depending on your taste for a

sweet dough)



Proofing the Yeast!

Instructions:

- Add the flour and salt to a large bowl and mix thoroughly.
- Combine the cup of warm water, yeast, and sugar, mix and let set to proof.
- Place the egg in some warm water so that it can warm up to, at least room temperature, while waiting for the yeast to proof.
- In a quarter cup measure first add the 1/8 cup of oil and then add the 1/8 cup of honey.
- When the yeast has proofed, combine all the ingredients in the big bowl with the flour and mix until a uniform dough is formed. If the dough seems too moist, you can add some flour until you can easily form it into a nice moist ball.
- When you have a ball formed, place a towel over the bowl and set in a warm place.
- Let rise for about an hour. (while you are waiting for it to rise, prepare your pizza topping).
- At this point the dough is ready to spread into your pizza pan.
- If you want thin crust, spread it thinly, for thicker crust spread it less thin.
- This dough will make 3 medium thin crust pizzas, two medium

thick crust pizzas, or one large pizza.

– Preheat your oven to 425 degrees and bake for about 10 minutes. Then check if it is baked to your preference.



Letting the Dough Rise!

Comments:

Proofing – Yeast is a living organism. Proofing is when you allow the yeast to grow to verify that the yeast is alive and will make the dough rise. If the yeast is dead, it will not make the dough rise. The yeast, water, sugar mixture will form a “foam” on top, if the yeast is alive.

Oil and Honey do not mix – If you put the oil in the cup first and then the honey, the whole mixture will pour out of the cup without sticking.

Homemade Sausage Recipe –
<https://www.minkhollowfarm.com/making-sausage-from-fresh-ground-pork/>



Homemade Pizza!