



Garlic Pizza Dough

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
2 Medium Pizzas	15 MIN	15 MIN		10

Garlic pizza dough is a soft and flavorful base infused with garlic, perfect for making homemade pizzas or flatbreads. The garlic adds a subtle but delicious depth that enhances any topping. This easy recipe creates a stretchy, airy dough that bakes into a crisp yet soft crust. It's ideal for beginners and perfect for creating restaurant-style pizza at home.

Ingredients

- 3 cups all-purpose flour
- 2 teaspoons yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 cup warm water
- 2 tablespoons olive oil
- 3-4 garlic cloves, minced

Recipe Summary

- Prep Time: 15 minutes
- Rise Time: 1-2 hours
- Cook Time: 10-15 minutes
- Total Time: 1 hour 30 minutes
- Servings: 2 medium pizzas
- Course: Dough / Base
 - Cuisine: Italian-inspired

Cooking Method

Instructions

- 1 In a bowl, mix warm water, sugar, and yeast. Let sit for **5-10 minutes** until foamy.
- 2 Add flour, salt, olive oil, and garlic.
- 3 Mix and knead into a smooth dough (**8-10 minutes**).
- 4 Cover and let rise for **1-2 hours** until doubled.
- 5 Divide dough and shape into pizza bases.
- 6 Add toppings as desired.
- 7 Bake at **450°F (230°C)** for **10-15 minutes** until golden.

Cooking Tips

- Use warm (not hot) water for yeast
- Knead well for stretchy dough
- Let dough rise fully for best texture

Variations

- Use whole wheat flour
- Add herbs like oregano or basil
- Use roasted garlic for milder flavor
- Make thin or thick crust

What to Serve with Garlic Pizza Dough

- Tomato sauce
- Cheese and toppings
- Salads
- Garlic dips

Storage

Store dough in the refrigerator for up to **2 days**.

Reheating

Bring dough to room temperature before using.

Frequently Asked Questions

Can I freeze pizza dough? Yes, for up to 2 months.

Why didn't my dough rise? Yeast may not be active.

Can I make it without yeast? Yes, but texture will differ.

Recipe Author

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