**Overnight Pizza Dough**

2 cups bread flour

1 tsp. rapid rise yeast (instant yeast)

1 Tbsp. kosher salt

2 Tbsp. sugar

1 Tbsp. olive oil

3/4 cups warm water

1 cup tomato sauce

1 ½ cups mozzarella cheese

garlic, bell peppers, onions, tomatoes, etc. for toppings

In a large bowl, combine bread flour, yeast, kosher salt, and sugar. Wisk these ingredients to thoroughly combine them. Using a liquid measuring cup, measure the water. Add the olive oil to the water.

Pour the water mixture on top of the flour mixture and mix with a spoon to combine. Turn the dough onto a lightly floured surface and knead for 3 minutes, or until the dough is smooth. The dough should be slightly sticky. If it is too sticky, add extra flour to your kneading surface.

Form the dough into a ball, spray with nonstick spray, and place in a plastic bag and put in the fridge overnight.

2 hours before rolling the dough, take the dough out of the refrigerator. Preheat the oven to 450 degrees. Grease a 14-16 inch pizza pan. Stretch the dough until it reaches the edge of the pizza pan. Top with sauce, cheese, and other toppings. Bake for 13-15 minutes, or until golden brown. Cut into 6-8 equal pieces and serve.

**Tomato Basil Sauce**

2 Tbsp. olive oil

3 garlic cloves, minced

1 cup crushed tomatoes (12 oz.)

1/2 tsp. dried basil leaves

Salt to taste

Place olive oil over medium heat in a small saucepot. Add garlic and sauté until fragrant or about 20 seconds. Add tomatoes and basil and let simmer for 1 minute. Add salt to taste.