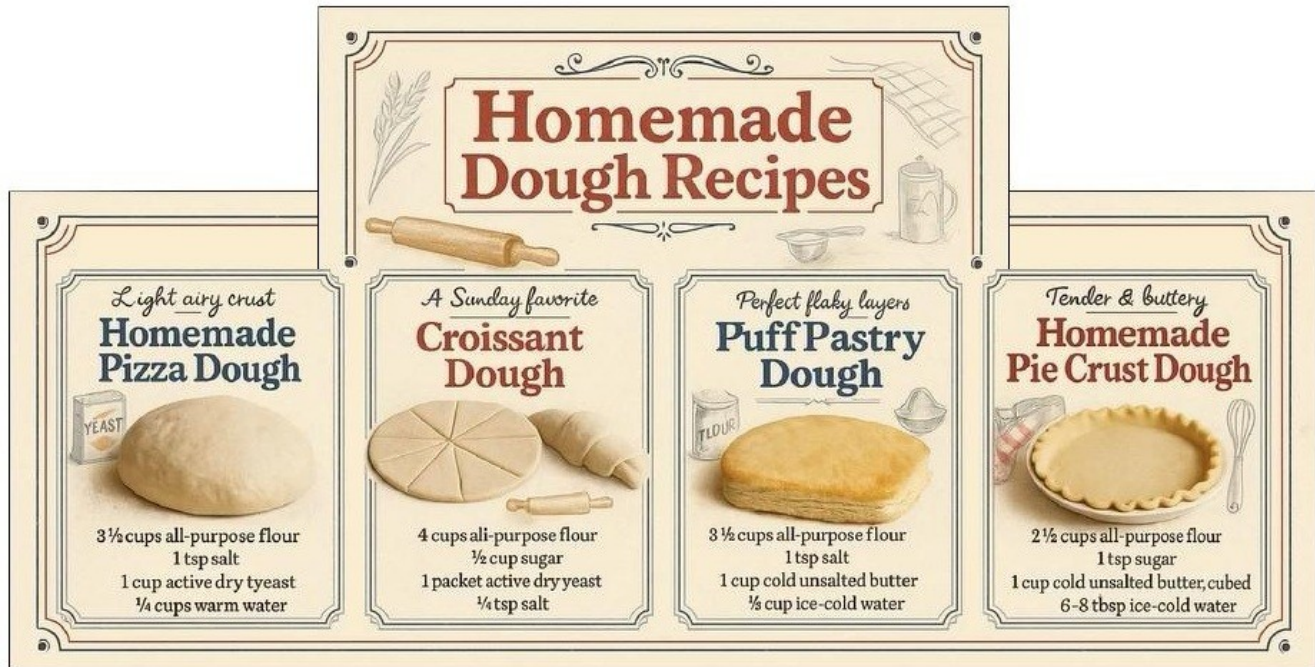


Homemade Dough Recipes

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the best family recipes

Homemade Dough Recipes; From flaky layers to golden crusts — homemade perfection starts here!

🍌 **Croissant Dough** a Sunday favorite—soft, buttery, golden!

Ingredients:

- 4 cups all-purpose flour
- 1/2 cup sugar
- 1 packet (2 1/4 tsp) active dry yeast
- 1/4 tsp salt
- 1 cup warm milk
- 1 cup unsalted butter (cold, cubed)
- 2 large eggs

Instructions:

1. In a large bowl, combine warm milk, yeast, and sugar. Let sit for 10 minutes until foamy.
2. Stir in eggs, flour, and salt to form dough.
3. Knead until smooth, then roll out and layer with butter.
4. Fold and chill for 30 minutes between folds (3–4 times).
5. Roll out, shape, rise, and bake at 375°F (190°C) for 15–20 minutes until golden.

🍌 **Puff Pastry Dough** perfect flaky layers for sweet or savory treats!

Ingredients:

- 3 1/2 cups all-purpose flour
- 1 tsp salt
- 1 cup cold unsalted butter
- 1/3 cup ice-cold water

Instructions:

1. Mix flour and salt. Cut in butter until crumbly.
2. Add water gradually until dough forms.
3. Roll out, fold into thirds, and chill 30 minutes.
4. Repeat 3–4 times for perfect puff layers.

🍕 **Homemade Pizza Dough**

Light, airy, and perfect for family pizza night!

Ingredients:

- 3 1/2 cups all-purpose flour
- 1 tsp salt
- 1 cup warm water
- 1 packet active dry yeast
- 2 Tbsp olive oil

Instructions:

1. Combine yeast and warm water; let activate 5–10 minutes.
2. Stir in flour, salt, and olive oil; mix into a soft dough.
3. Knead for 8 minutes; let rise 1 hour until doubled.
4. Shape, top, and bake at 475°F (245°C) for 12–15 minutes.

🥧 **Homemade Pie Crust Dough**

Tender, buttery, and melts in your mouth!

Ingredients:

- 2 1/2 cups all-purpose flour
- 1 tsp sugar
- 1 cup cold unsalted butter, cubed
- 6–8 Tbsp ice-cold water

Instructions:

1. Mix flour and sugar. Cut in butter until pea-sized crumbs form.
2. Add water one tablespoon at a time until dough holds together.
3. Divide, wrap, and chill for 30 minutes before rolling out.

Storage Tips: Wrap doughs tightly and refrigerate up to 3 days, or freeze up to 3 months. Thaw overnight in the refrigerator before using.