

Easy, No-Yeast Pizza Dough

Ingredients:

- 2 cups all-purpose flour
 - *can also substitute 1 cup whole wheat flour for 1 cup of the all-purpose flour
- 1 Tbsp baking powder
- 3/4 tsp salt
- 1 Tbsp olive oil
- 1 cup water

Directions:

1. Preheat oven to 425 degrees.
2. In a large bowl, stir together the flour, baking powder, and salt.
3. Mix olive oil and water, then pour into the dry ingredients. Stir until a shaggy ball of dough forms and no more dry flour remains on the bottom of the bowl. If the dough does not come together in one piece or there is still dry flour in the bowl, add a small amount of water (1 Tbsp at a time) until the dough comes together.
4. Turn dough onto a lightly floured surface and knead just a few times, or until the dough feels evenly mixed (no hard or dry pieces). Let the dough rest for about 5 minutes

Adapted from: Budget Bytes
Serves 4



to relax the gluten.

5. Stretch or roll the dough, making sure not to stretch it to less than 1/4 inch thick.
6. Place the dough on your prepared pan (see notes), then top the pizza as desired. Bake for about 15 minutes, or until cheese is melted and slightly browned on top. Slice and serve immediately.

Notes:

A parchment lined sheet pan produces a softer crust; baking on a perforated pizza pan or a pre-heated pizza stone (dusted with flour or cornmeal) results in a crispier crust

Rolling out the dough with rolling pin creates a flatter, more dense baked crust; gently stretching the dough by hand gives you a slightly more airy crust

Add more nutrients and color to your pizza by using veggies as toppings

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