

WHOLE WHEAT MARGHERITA PIZZA

Ingredients

1 cup warm water | 1 Tbsp sugar | 1 Tbsp baking powder | 1 Tbsp olive oil | 2 to 2 ½ cups wheat flour | 1 tsp salt

Directions

- Grease a pizza pan and preheat your oven to 450 degrees.
- Put warm water into a large mixing bowl, add sugar, baking powder, and stir well.
- Let this mixture sit for 5 minutes or until it becomes frothy, and you start seeing bubbles form.
- Add olive oil and gently stir to combine. Add two cups of flour and salt and mix with a spatula until a ball begins to form (the dough will still be slightly sticky).
- Add more flour as needed to create a ball of dough.
- Transfer the ball to a floured surface and knead into a smooth paste, adding up to ½ cup extra flour if needed.
- Roll dough into your desired shape and gently transfer to your prepared pan.
- To prevent air pockets, use a fork to puncture the top of the dough, being careful not to go all the way through.
- Bake on the lower rack of your preheated oven for 5 minutes. After removing your crust from the oven, add pizza sauce and your toppings of choice.
- Bake on the lower rack of your oven for 15-20 minutes until the crust looks crispy and lightly browned. Cut, serve, and enjoy!



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