

No Yeast Pizza Crust

A simple pizza crust that doesn't need yeast or rise time.



Ingredients

- 2.5 cups all purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 3/4 cup + 2 Tbsp water
- 1 Tbsp olive oil

- Pizza Sauce
- Cheese
- Pepperoni
- toppings

Instructions

1. Preheat oven to 400°F
2. In a mixing bowl, combine flour, baking powder, salt, and whisk until thoroughly combined and set aside.
3. Combine the water and oil in a separate jug or cup.
4. Slowly add the water mixture to the flour mixture, holding back a little in case you don't need it all.
5. Using a wooden spoon, or your hands, mix until the dough should be soft, but not sticky. Add a splash of water if your dough is too dry.
6. Lightly flour your work area and a rolling pin then roll dough into a 12-inch circle using your hands
 1. *To make 2 smaller pizzas, divide the dough in half and roll into 2x 8 inch pizzas*
7. Transfer the pizza base to a nonstick pizza pan, spoon on sauce, and cover with cheese and toppings
8. Bake the pizza for 15 to 17 minutes, or until golden brown. Slice and enjoy!

Special Notes



From
<https://www.biggerbolderbaking.com/no-yeast-pizza-dough-recipe/>

- *Freeze the raw pizza dough rolled and topped to make super-fast pizza whenever you want. Bake from frozen as normal.*

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