

## 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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