WHOLE WHEAT PIZZA

Ingredients

Dough: Store-bought/ready made (enough for 2 pizzas), or <u>Bread Machine Recipe</u>

1 c. of jarred/canned flavoured tomato sauce (I recommend Hunts Thick & Rich Original), or Home-made pizza sauce

1 c. shredded mozzarella (or more if you like it very cheesy!)

Method

- Preheat oven to 425°
- Spray 2 pizza stones or trays (or medium-sized cookie sheets) with non-stick spray.
- Divide dough in half
- Roll out pizza crusts over stone or tray. Gently pull dough from center to edges to make it fit
- Spread tomato sauce over pizza
- Sprinkle evenly with mozzarella
- Bake until cheese is golden & bubbly (about 20 minutes)

