

WHOLE WHEAT PIZZA CRUST (BREAD MACHINE)

Ingredients

1 c. lukewarm water

1 Tbsp sugar

1 Tbsp olive oil

1 tsp salt

2 2/3 c. whole wheat flour

1 1/4 tsp yeast (for bread machine)

Non-stick spray

Method

- Add ingredients into machine in order given
- Choose “Dough” setting. Start machine.

Use dough in your favourite pizza recipe, or try this one below:

To make pizza:

- Split dough into two balls.
- Roll each ball onto a pizza stone or cookie sheet,
- Top with your favorite toppings & bake at 425° until toppings are cooked to your taste & edges are crispy & golden brown.