

{Homemade Pizza Dough}

Jolanthe @ No Ordinary Moments



Ingredients:

~ 1 1/2 cups hot water
~ 1 Tbsp. yeast
~ 1/3 cup olive oil
~ 1/4 cup honey
~ 2 tsp. salt

~ 3 cups white bread flour
~ 1 1/2 cups whole wheat flour
~ 1 Tbsp. oregano
~ 1 Tbsp. basil
~ 3/4 Tbsp. garlic powder

Directions:

1. Activate your yeast in the water with a little honey added in {about 5 minutes til bubbly}.
2. Add in the remaining ingredients and begin to knead {I put it in our Bosch for about 5 minutes}. You can hand knead it for about five minutes or a little longer if you choose to use whole wheat flour in the recipe.
3. Let rest once kneading is done and rise for about 30 minutes, or until dough has doubled in size.
4. Roll dough out into pizza shape. This recipe will make one 16-18" thick crust pizza, or two thin crust pizzas.
5. Top with sauce and desired toppings ~ bake at 400 degrees for 15-20 minutes or until pizza crust is browned and cheese is melted the way you like.

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