

15-MINUTE PIZZA DOUGH



15 mins
PREP TIME



15 min
COOK TIME



30 mins
TOTAL TIME



1
LARGE PIZZA



INGREDIENTS

2 ½ cups (12 ½ oz/355 g) all-purpose flour

3 teaspoons baking powder

1 teaspoon salt

¾ cup plus 2 tablespoons (7oz/187g) water

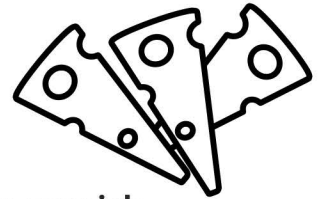
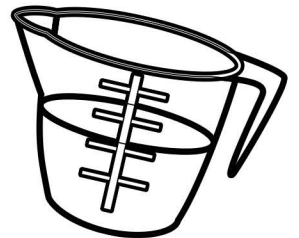
1 tablespoon olive oil

½ cup (4 oz/115 g) pizza sauce

2 cups (6 oz/170 g) grated mozzarella cheese

2 teaspoons fresh oregano, or fresh herbs of your choice, for garnish

½ cup (1½ oz/43 g) pepperoni







INSTRUCTIONS

- 1 Preheat the oven to 400°F (200°C).
- 2 In a mixing bowl, whisk flour, baking powder, and salt until combined and set aside.
- 3 Combine the water and oil in a separate measuring jug.
- 4 Slowly add the water mixture to the flour, holding back a little in case you don't need it all.
- 5 Using a wooden spoon (or your hands) mix until the dough comes together into a ball. It should be soft, but not sticky. Add a splash of more water if your dough is too dry.

INSTRUCTIONS

- 6 Lightly flour your work area and a rolling pin then roll dough into a 12-inch circle using your hands (to make 2 smaller pizzas, divide the dough in half and roll into two 8-inch pizzas).
- 7 Transfer the pizza base to a pizza tray or large baking tray. Spoon the pizza sauce over the pizza base. Cover generously with a layer of cheese, pepperoni, and fresh oregano.
- 8 Bake the pizza for 15 to 17 minutes, or until golden brown. Slice and enjoy!

BOLD BAKER TIPS

-  Make the pizza dough and keep in the fridge for up to 24 hours.
-  You can assemble the pizza and put in on a tray and freeze the entire thing to bake off another day.
-  Divide the dough into 4 balls for smaller, individual pizzas.
-  To add more whole wheat, substitute 1 cup of white flour for 1 cup whole wheat flour.

