

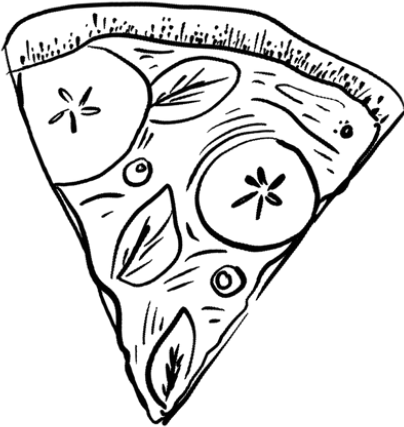


Whole Wheat Pizza Dough

Prep Time: 45 mins Cook Time: 20 min Serves: 6

Ingredients:

- 1 cup very warm water
- 2 ¼ tsp active dry yeast
- 1 tsp granulated sugar
- 2 ½ cups whole wheat flour
- 1 Tbsp olive oil
- 1 Tbsp honey
- 1 ½ tsp Kosher salt



Suggested Toppings:

kale, peppers, onions,
mushrooms, spinach, tomato,
basil, olives

Instructions:

1. In a small bowl, combine warm water, yeast, and sugar. Stir and let sit until the yeast starts to foam and bubble, about 5-10 minutes.
2. In a large bowl, add flour, olive oil, honey, salt and yeast mixture. Mix well.
3. Once dough starts to come together and all of the flour is mixed in, transfer to a clean cutting board and knead for 2-3 minutes until it forms a smooth ball.
4. Place the dough in a greased bowl, cover loosely with a clean towel, and let rise for 30 minutes.
5. When ready to bake, preheat oven to 450°F. Roll the dough into a 14 inch circle and put on a pizza sheet, or press into a baking sheet. Spread with Easy Peasy Pizza sauce, veggies and cheese.
6. Bake for 16-20 minutes or until crust is golden brown. Remove pizza from oven and let cool for 5 minutes before slicing.