

Whole Wheat Pizza Dough:

4 1/2 c White Whole Wheat Flour

2 tsp salt

1 tsp yeast

1/4 c Olive Oil

1 3/4 c Warm Water

1. Mix flour, salt and yeast in bread mixer
2. Add oil and water
3. Mix for 5-7 minutes or until dough is smooth and sticky
4. Add flour/water as needed to create a firm and sticky texture
(Dough should not stick to side of bowl, but be sticky to touch)
5. Let dough rise for about 30 minutes
6. Divide into 4-6 balls
7. Roll dough out
8. Put sauce and toppings on
9. Bake at 450° for 10 minutes or until crust is a light brown and cheese is melted