

Easy Sourdough Pizza Crust Recipe

Prep Time: 10 Minutes

Rise Time: about 3 hours (more or less)

Cook Time: 12-17 minutes

Will give you two thinner crust pizzas!

Ingredients:

1. 1 cup sourdough starter, use the discard
2. 1/2 cup lukewarm water
3. 2 1/2 cups Flour (and some extra for your prep surface)
4. 1/2 teaspoon salt
5. 1/2 teaspoon garlic salt
6. 1 teaspoon dry Italian herbs
7. 1/2 teaspoon instant or active dry yeast
- 8.

Instructions:

1. 1. Add one cup of stirred,unfed starter into a mixing bowl.
2. 2. Add the water, flour, salt, yeast, and the dry Italian Seasonings.
3. 3. Mix all of the ingredients.
4. 4. Knead for about 5-6 minutes, using the dough hook (f you are using a stand mixer).
5. 5. Cover and let rise until almost doubled in bulk. Depending on the starter, this will take about 3 hours.
6. 6. On a lightly floured surface, gently deflate, divide the dough in half, and flatten into a round, semi flat shape. This is a good time to preheat your oven to 500 degrees F.
7. 7. Let the dough rest for 15 minutes.
8. 8. Roll dough out into desired shape. Parchment paper is very handy here to prevent sticking and help transferring to the oven.
9. 9. Prick the dough all over with a fork to keep the dough from inflating when cooked.
10. 10. Cook the dough in the oven for 5 minutes.
11. 11. Take it out, assemble your pizzas, and cook until the cheese is melted, and the crust is brown (about 6-10 minutes).