

Yeastless pizza crust

2 cups flour

1 tsp salt

2 tsp baking powder

$\frac{2}{3}$ cup water (I usually have to use more)

Mix flour, salt, baking powder and then add water. Knead for about 2 minutes. Divide into 2 balls. (usually makes 2 pizza crusts)

Ingredients for pizza:

EVOO

Pizza sauce (or tomato sauce)

Large pkg of shredded mozzarella cheese

basil

oregano

garlic powder

parmesan cheese

Preheat oven to 400. When the oven is preheated, spread the dough out into a crust on a baking sheet and bake alone (without anything on it) for 7ish minutes. Then, take the dough out, remove the crust from the baking sheet and put back into oven for another 7ish minutes. The goal of this is to cook the crust a little before putting on the toppings to ensure a golden brown (and fully cooked) crust at the end. After this, you are ready to put on your toppings.

After you take the dough out of the oven, drizzle a little EVOO onto the pizza. Spread around with a brush. Then, put spread pizza sauce onto crust. Then add the mozzarella cheese, and a lot of it; or whatever cheese you prefer. Sprinkle parmesan over lightly, along with the basil, oregano, and garlic powder. Put back into oven and cook for another 10-12 minutes.

Enjoy!