

Herb Infused Whole Wheat Pizza Crust

Ingredients:

2 cups + 2 Tbsp King Arthur Unbleached White Whole Wheat Flour
1 tsp White Spice
1 1/2 tsp baking powder
1 tsp garlic powder
1 tsp dried oregano
2 tsp italian seasoning
1 1/2 Tbsp olive oil
1 1/2 Tbsp water
1 organic egg lightly beaten
2/3 cup organic rice milk (use regular organic milk if you prefer)

Directions:

- Preheat oven to 400 degrees
- Mix 2 cups of flour (reserving 2 Tbsp for later), baking powder and all spices in a mixing bowl.
- Add in olive oil, water, egg and rice milk
- Sprinkle some of the reserved flour on your pizza pan and roll out the dough.(use additional flour to prevent sticking when rolling out) Once rolled out press dough out to form the pan with your fingers.
- Bake crust in preheated oven for 8-10 minutes.
- To save time you can make the dough ahead and refrigerate for up to 2 days before baking.