



GARLIC OREGANO PIZZA CRUST

Main Dish, Pizza, Bread

Oven Temp: 425°F

Prep Time: 40 Cook Time: 13–15 min. Total Time: 1 hour

- Ingredients: 1 cup flour
- 3/4 tsp yeast
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1.5 tsp oregano
- 1.5 tsp olive oil
- 3 fl oz or 6 Tbsp Warm Water

Directions: Combine all ingredients in a mixing bowl. Mix until combined and knead
for an additional 2–3 minutes.
Coat in olive oil and cover.
Let rise for 30 min. until doubled.
Roll out and transfer to parchment paper.
Add toppings and sauce.
Cook for 13–15 min at 425°F until golden and crisp.

