

Pizza Dough

Combine in a small bowl

1 cup of warm Water and
2 tsp of Yeast

Let sit for 5 minutes.

Mix together in a large bowl

3 cups of sifted Greenwillow Grains Cake Flour
1 & 1/2 tsp of Salt
2 tsp of Sugar

Add yeast mixture to dry ingredients and mix together until a ball of dough forms. Add more flour if necessary if dough too sticky. Let rise for one hour. Roll out dough on a well-floured surface, adding more flour until dough does not stick. Sprinkle cornmeal on pizza pan or stone before baking. Bake pizza at 450 degrees for 10-12 minutes.

