

15-Minute Pizza Dough Recipe

Ingredients

- 2 1/2 cups (12 1/2oz/355g) all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup + 2 tablespoons (7oz/187g) water, roughly
- 1 tablespoon olive oil
- Pizza sauce
- mozzarella cheese, grated
- fresh oregano, or fresh herbs of your choice, for garnish
- pepperoni or other toppings of your choice

Instructions

- Preheat your oven to 400°F (200°C).
- In a mixing bowl, combine the flour, baking powder, and salt. Whisk until thoroughly combined and set aside.
- Combine the water and oil in a separate jug or cup.
- Slowly add the water mixture to the flour mixture, holding back a little in case you don't need it all.
- Using a wooden spoon, or your hands, mix until the dough should be soft, but not sticky. Add a splash more water if your dough is too dry.

- Lightly flour your work area and a rolling pin then roll dough into a 12-inch circle using your hands (to make 2 smaller pizzas, divide the dough into 2 and roll into 2 8 inch pizzas).
- Transfer the pizza base to a non-stick pizza base or large baking tray. Spoon the 5 Minute Pizza Sauce over the pizza base. Cover generously with a layer of cheese, pepperoni, and fresh oregano.
- Bake the pizza for 15 to 17 minutes, or until golden brown. Slice and enjoy!