

“No Fail” Pizza Crust Recipe

2 ¼ teaspoons active yeast
1 Cup warm water
2 Cups unbleached all-purpose flour
½ Cup whole wheat flour
1 teaspoon sugar
1 teaspoon salt
¼ Cup Canola oil

Preheat oven to 425 degrees.
Mix yeast in 1 cup warm water and set aside.
Mix together dry ingredients.
Add oil and yeast mixture.
Mix all ingredients together.

Take dough out of mixing bowl and continue to knead until smooth.
Form in a ball and set aside 5-10 minutes.

Roll dough out on lightly floured surface.
Place on pizza stone or cookie sheet and cook in oven for 5 minutes.
Remove from oven and add your favorite toppings.
Bake in oven for 10-15 minutes or until crust is golden and crispy.
Enjoy!