

THIN CRUST PIZZA

Ingredients

1. 1 tablespoon dry yeast
2. 1/4 teaspoon of sucanat
3. 3/4 cup of lukewarm water
4. 1 3/4 cups of fresh milled soft pastry flour
5. 1/2 teaspoon of salt

Instructions

1. Combine yeast, sucanat and lukewarm water. Mix a little and let sit for 6 - 8 minutes.
2. Combine 1 3/4 cups of flour with salt in a bowl or food processor.
3. Pour the water combination into the bowl (or food processor) and mix until ready to knead (around 30 second in a food processor). If using a bowl, mix with a spoon until you have a neat ball.
4. Prepare a lightly sprinkled surface with flour. Turn out dough and knead for around 2 - 3 minutes. Lightly cover your finger tips with flour if the mixture is a little sticky.
5. Roll out by hand for a 12" base.
6. Place in 12" lightly oiled oven pan. Press out dough to form a slight lip.
7. Prepare and apply your sauce and topping or choice.
8. Cook in a pre-heated oven 500°F for 8 - 12 minutes (times may vary based on different ovens.).
9. Remove from oven, slice and share with your favorite foodie friends and/or family members