



SUPER-QUICK YOGURT PIZZA DOUGH

MAKES 8

*Affordable and fast when you use yogurt and baking soda as the leavening agents.
Four 8-inch crusts at \$1.34/each*

1½–2½ cups bread flour
1½ tsp. baking powder
½ tsp. salt
¼ tsp. baking soda
1 cup plain local yogurt (not strained)
Coarse cornmeal for pans

Preheat oven to 450°. In a bowl combine 1½ cups flour and other dry ingredients; stir in yogurt. Knead until dough sticks together but is still shaggy. Turn out onto a floured surface and knead in the remaining flour ¼ cup at a time until the dough is no longer sticky and forms into a nice heavy ball. Let dough rest for 5 mins. Cut dough in 4 pieces. Roll out each to 8-inch rounds and place on pizza trays dusted with cornmeal. Par-bake for 3–4 minutes until crust starts to brown (dough may puff up like a pita but will deflate when you take it out). Let cool slightly before topping, or store in fridge for 1–2 days.

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