

Pizza Dough Recipe:

Ingredients:

2 cups white flour (I use the King Arthur brand)

1 ½ cups Greek yogurt (I use Winn Dixie's nonfat store brand). I prefer the nonfat, but my sister in law prefers the whole milk version.

1/8 cup (or so) olive oil (I just pour some from the bottle, don't exactly measure)



- Preheat oven to 450 degrees



- Mix above ingredients by hand in a large bowl with a fork. You will end up with a lumpy mixture, but this is normal. Just combine the flour as best you can into the yogurt/olive oil.



- Dump the mixture onto your pastry board and combine into a ball, folding and kneading until it becomes smooth and elastic. It takes about 2 -3 minutes.





- Let rest on board for 10 minutes.



- Divide in half, making two evenly sized balls of dough.



- Roll out one ball until it is about 1/8" thick. It will end up being about a 12-14" circle.



- Rub some olive oil on the top of the dough and roll the edges to create a lip on the border of the dough.



- Poke with a fork to reduce bubbling of the crust during the first cooking period.



- Transfer to a pizza stone



- Bake in the middle of the oven for 10 minutes. The top will be a light golden brown.



- Top with your favorite veggies, etc. and cheese.



- Return to the oven for a final 10 minutes until the cheese is melted and bubbly.



Remove cooked pie and transfer the second pie into the oven for baking.

Enjoy!