

EASY homemade pizza crust

Adapted from Artisan Bread in 5 Minutes a Day

Ingredients: Flour, yeast, salt, water

In a large bowl, whisk together 2½ cups flour (we mix whole wheat and white), ½ tablespoon yeast, and 1 tsp kosher salt. Pour in 1 1/3 cups warm water and stir with a wooden spoon until combined and starting to hold together (no kneading required). Cover and let sit for 2 hours until doubled in size. Place a pizza stone in the oven and preheat to 450°. Roll out dough, prick all over with a fork (to avoid large air bubbles), and cook for 5 minutes on the pizza stone. Remove from oven, add toppings, and cook until done. Enjoy!