

## **Whole Wheat Pizza Dough**

Makes 3 10-12" thin pizzas

2 1/2 cups whole wheat flour  
1 cup of unbleached, all purpose flour  
2 packages of dry active yeast  
1 teaspoon salt  
1/2 teaspoon of sugar  
1 1/2 cups lukewarm water from the tap  
1/2 teaspoon olive oil  
Flour for the work surface  
Sprinkling of cornmeal

### **Step One**

Place flour, yeast, salt and sugar in a mixer. While mixer is running, gradually add water and knead on low speed until dough is firm and smooth, about ten minutes. (Or you can knead it by hand.)

### **Step Two**

Lightly oil the inside of a bowl. Turn the dough in the bowl to coat it with oil. Cover bowl with plastic wrap – placing the wrap on top of the dough. Let rise in warm spot until doubled, about two hours.

### **Step Three**

Preheat your oven to 500°. If using a pizza stone, place stone in oven, now. Punch dough down, cut in half. On generously floured work surface, place one quarter of the dough.

### **Step Four**

By hand, form dough loosely into a ball, then pat and stretch into a circle. Continue patting until thin. Don't worry if your circle isn't perfect and if you get a hole; just pinch edges back together.

### **Step Five**

Sprinkle pizza peel or cookie sheet generously with cornmeal. Transfer dough to pizza peel or cookie sheet and add your favorite toppings. Place the dough into the oven. Bake 10–12 minutes or until the crust is golden around the edges.

Roll out the remaining dough and top with desired toppings and cook. Or, the dough freezes great! Make the remaining dough into 2 balls - pop them in freezer bags. The dough will take about 4 hours to defrost when you remove it from the freezer. Once it's defrosted – just follow the directions in starting in Step Four. The dough also keeps nicely in the frig for about 4-5 days.