

Ingredients for White Whole Wheat Pizza**Dough:**

1 packet yeast (2 1/2 teaspoons)
1 tsp light brown sugar
2 tsp salt
2 tbsp olive oil
1 1/2 cups heated water
1 – 4 cups white whole wheat flour
cornmeal and flour for dusting, rolling



Notes: This recipe makes six 8-inch pizzas, or ten 5-inch thin crust pizzas. **Tip for rising dough.** Allow dough to rise in a comfortable, draft free location. With oven turned OFF, place a steaming bowl of water on bottom rack of oven. Then, place covered dough on top rack of oven. This creates a moist environment and comfortable temperature yeast loves. **Tip for rolling dough:** For a more traditional pizza taste, I like to roll out the pizzas with all-purpose flour.

Directions:

1. **Make the pizza dough.** Heat water to 120(F). Add brown sugar to the bowl of the electric mixer and dissolve with heated water. Sprinkle yeast and allow to rest for 1-2 minutes, until yeast blooms. Add olive oil. Turn the mixer on low. Begin adding white whole wheat flour 1/2 cup at a time until a firm yet sticky dough forms. You may not need all 4 cups of flour. Add salt.
2. **Allow the dough to rise.** Oil hands with a little olive oil and knead dough into a ball, place in an oiled bowl, cover, and allow to rise 45 minutes, until doubled in size.
3. **Allow the dough to rise again.** Punch down the inflated dough and knead into a ball. Cover and allow to rise another 15 – 20 minutes, until doubled in size a second time. Punch the dough down and knead again.
4. **Shape and top pizza.** Preheat the oven to 450(F). Divide dough into equal portions. Dust a wooden board with cornmeal and the top of a dough section with flour. Roll out dough to desired thickness. Place baking sheet (cornmeal side down) and top how you like.
5. **Bake the pizza.** Bake on the lower rack of the oven at 450(F) for 8-12 minutes. The toppings will be melted and bubbling and the edges of the crust will be golden brown.
6. Share and enjoy.