

Whole Wheat Pizza Dough

2 c whole wheat flour
1c white flour
1 package quick rise yeast
2 tbs olive oil
2 tbs honey
1 tsp salt
1 c water divided

1. Proof yeast for 10 minutes in $\frac{1}{4}$ c warm water
2. Mix flours in a large bowl, make a well in the middle
3. Whisk oil, honey, salt, and $\frac{3}{4}$ c cool water in a smaller bowl
4. Pour proofed yeast and liquid mixture into well in flour bowl
5. Mix with hands until formed into a ball
6. Let rest in a dark, warm spot for 30 minutes
7. Punch down and refrigerate for 1 hour

Yummy Pesto Pizza

1. Roll out dough and brush with olive oil, bake for 7-10 minutes at 400
2. Spread prepared pesto on pizza, top with a can of petite diced tomatoes, and mozzarella
3. Bake until cheese melts and dough is lightly browned
4. Top with basil once pizza is done

I make this pizza for Chuck and I and let my kids make their own pizza with traditional toppings. The dough is so good and keeps for a few days in the fridge.