

Two ingredient pizza dough recipe



This fast and easy pizza dough is perfect for when you don't have time to wait for dough to prove or to play around with yeast.

Ingredients

1 cup self-raising flour

1 cup natural Greek yoghurt plain flour (extra, for dusting)

Instructions

Step. 1

In a bowl, combine the flour and yoghurt and bring together to form a ball.

Step. 2

Turn out onto a floured board to knead and roll.

Step. 3

Knead for 5-8 minutes. Roll into a pizza shape and add toppings.

Step. 4

Bake at 220oC for 15 - 20 min

Revision #1

Created 29 March 2024 06:29:42 by Ben

Updated 29 March 2024 06:57:44 by Ben