

No yeast pizza dough recipe

Rainbow pizza

Makes 2 pizzas



Ingredients

- 350g flour
- 2 $\frac{3}{4}$ tsp baking powder
- 1 tsp salt
- 1 tbsp oil
- Additional toppings of your choice

Method

1. Heat the oven to 200C/180C fan/gas 6.
 2. Mix together 350g flour, 2 $\frac{3}{4}$ tsp baking powder and 1 tsp salt in a small bowl, add 1 tbsp oil and 170ml water then stir until it forms a ball. If stiff, add more water, it should be soft but not sticky.
 3. Knead on a floured surface for 3-4 mins. Roll into 2 balls, then flatten out.
 4. Add toppings and bake each on a baking sheet for 15 mins.
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