

# Quick Pizza Dough



Why quick pizza dough? This dough does not contain yeast, so no time is needed to wait for the dough to raise. The dough can be prepared a day earlier and be stored in the fridge, but before use you should knead it well. This dough is soft, tasty, it is not hard or tough.

## **INGREDIENTS :**

500 g of flour

$\frac{1}{2}$  of small spoon of salt

1 package of baking powder

1 egg

3 spoons of sour cream

100 ml of oil

100 ml of warm water

## **PREPARATION :**

1 . heat the oven to 225 degrees ...

2 . put all the ingredients into a mixing bowl ...

3 . knead smooth dough with a spiral mixer attachment ...

4 . take the dough out of the bowl, knead it again and form a

ball ...

5 . then roll the dough out ...

6 . this dough is sufficient for a big – jumbo pizza or for a big rectangular baking tray 32×34 cm ...

7 . put the topping according to your wish – ham, cheese, mushrooms, etc. ...

8 . put pizza in the oven and bake for ca . 20 minutes ...



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