

Pizza Recipe

Dough

- 200g strong bread flour
- 2 tsp baking powder
- Level teaspoon salt
- Level teaspoon sugar
- 2 tsp olive oil
- 120ml water

Mixed the dry ingredients then add olive oil and water.
Knead into dough then roll to desired thickness.

Pizza sauce

- 200g tomato passata
- 2 tbsp tomato puree
- Oregano
- Garlic
- ½ tsp sugar
- 1 tsp olive oil

Toppings of your choice 😊

Oven for approximately 12 minutes 200°C or gas mark 6.

<https://www.recipetineats.com/no-yeast-pizza-dough/#jump-dozer>