

Pizza

1 1/4 c. hot water

1/2 c. cold milk (I use soy milk) makes lukewarm temp. when comb.

2 T. oil

1 T. honey

1-2 t. instant yeast

4-5 c. freshly milled flour (I use hard white wheat)

2 t. salt

Combine water, milk, oil and honey. Make sure it is warm, not hot. Add yeast, flour and salt. Stir until well mixed. Knead just slightly (about 5 minutes) to make a smooth ball. This is a soft dough and the amount of flour needed depends on the type of wheat used. Since you do not knead this dough much, only a high gluten wheat like the spring wheat works well with this recipe. Let rise until double. I divide the dough in half and spread it out with greased hands onto 2 large rectangle shaped greased cookie sheets. I try to spread it out rather thin.

Lila Thain

Otherwise the baked crust gets too thick; takes too long to bake; and gets too heavy being that it's a whole wheat crust instead of white. Add toppings and bake at 400 for 20-25 minutes. Sometimes I bake the crust part-way for 10 minutes and then add the toppings. Then I bake it some more.

This recipe might come out perfect for you the first time or you might have to experiment several times like I did to get it to come out right. I have a machine that mixes and kneads my dough, so I don't have to by hand. In this way, I find that I grind 2 1/2 cups of grain for this recipe.

This recipe can also be used to make french bread or you can spread it out like pizza; sprinkle with cheese, seasonings, cooked meat, etc.; roll it up and bake. Anyways, good luck, have fun and enjoy!