

# Simple Buckwheat Pizza Dough

## Ingredients

- 2 cups all-purpose flour
- 1 ½ cups buckwheat flour
- 1 package active dry yeast (2 ¼ tsp.)
- 2 tsp. salt
- 1 tsp. sugar
- 1 ¼ cup warm water
- 2 tbsp. olive oil

*\*Makes enough dough for 2 pizza crusts*

## Steps

1. In a large bowl, whisk together the flours, yeast, salt, and sugar. Combine the oil and water, and slowly add to the flour, mixing. It should form a smooth dough- if it is too dry, add a little more water. If it is too wet, add a little more flour.
2. On a clean, well-floured surface kneed the dough. Add flour as needed, and kneed for 5-10 minutes, until the dough is smooth and fairly firm. Use a little oil to coat the mixing bowl, and place the dough inside, covering with a clean cloth. Allow the dough to rise in a warm space for about 1 hour.
3. Once the dough is risen, punch it down and kneed a few times. Split into two even pieces, and stretch to fit a 13 inch round pizza pan. Top as desired, and bake at 375°F (190°C) for about 15 minutes until the crust is firm and the edges are starting to look toasted.

