



Quick Pizza Dough

1 (1/4 ounce) packet yeast (1 packet = 2 1/4 teaspoons)
1 cup warm water
1 Tablespoon honey
1 Tablespoon oil
1 1/4 cups all-purpose flour
1 1/4 cups whole wheat flour
1 teaspoon salt

Preheat oven to 400 degrees.

Mix the warm water and the honey together in a bowl and stir in the yeast. Let sit until yeast blooms.

Add the oil, then the flour and salt, and stir until it forms a ball. Knead it a few times against the bottom of the bowl. Cover with plastic wrap and set it aside for 15 minutes. Prepare toppings.

Shape dough into two medium pizzas, rub surface lightly with olive oil. Par-bake for 9 minutes.

Remove from oven and top as desired. Return to oven and bake another 10-12 minutes or until done.

