

Fresh Milled Pizza Dough:

Ingredients:

170g warm water
226g hard white wheat
1 teaspoon salt
1 teaspoon honey
2 teaspoons yeast
1 Tablespoon avocado or coconut oil

Mill the flour

Add the remainder of the ingredients to your milled flour

Knead the dough for about 5 minutes

Let the dough rest, covered, for about 1.5 hours, or until it has doubled

Roll out your dough and add your desired toppings

Bake at 450 degrees F for about 10-15 minutes or until the crust is golden brown

The above recipe makes one 14 inch pizza crust. It is easy to double or triple the recipe if needed.