



Whole Wheat Pizza

Crust:

- 1 package dry yeast
- 1 c. warm water (105*-115*)
- 1 c. wheat flour
- 1 ½ c. all-purpose flour
- 2 Tbs. oil
- 1 tsp. sugar
- 1 tsp. salt

Topping:

- 1 c. pizza sauce
- 1 ½ c. shredded cheese
- oregano, basil, garlic to taste
- pepperoni
- mushrooms
- onions
- garlic

optional

Day 1 - Crust:

1. Dissolve yeast in warm water in medium bowl.
2. Stir in remaining ingredients and mix well.
3. Turn onto floured surface and knead for five minutes.
4. Package and let cool rise overnight in refrigerator.

Day 2 - Crust:

1. Grease two pizza pans
2. Divide dough in half, pat each half into circle.
3. Place on pizza pans and refrigerate overnight

Day 3 - Cook

1. Spread with tomato sauce, sprinkle on cheese and toppings.
2. Bake for 18 to 20 minutes.

