

No yeast pizza crust pizza

Nutrition Info

Ingredients

Crust

- Flour, white, 2 cups
- Baking Powder, 2 tsp
- Salt, 1/4 tsp
- Olive Oil, 1/4 cup
- Water, 2/3 cup

Toppings

- Chicken Breast, no skin, 3 ounces
- Olive Oil, 1tsp
- Tomato Sauce, 1 cup
- Onions, raw, 4 slice, thin
- Cheddar Cheese, 3 oz
- Italian 4 Cheese Blend (2% Milk), 1 cup

Directions

For the Crust, mix the dry ingredients in a mixing bowl. Make a well in the middle pour oil and water in and mix until all the dough is combined. Divide dough in half and roll out in 2 12inch pizzas and place on pizza pans.

Top with whatever ingredients you like. I used chicken onions and herbs.

Bake at 425 degrees for 20 min.